

Gochujang Chicken Thigh Skewers

Buying skin-on, bone-in thighs and deboning them for this recipe is worth it for the skin, which crisps deliciously on the grill. If you're in a rush, however, you can settle for boneless, skinless thighs. This recipe was tested using the Korean chile paste gochujang in one version, miso in another. Both work nicely. Opt for gochujang if you want some heat, miso if you simply want that deep umami flavor.

TOTAL TIME: 4 hours 30 minutes | **SERVES:** 4



Ingredients

- 4 (10-inch) skewers
- ¼ cup gochujang or miso
- 1 tablespoon vegetable oil
- 1 tablespoon honey
- 1 tablespoon rice vinegar
- 1 teaspoon garlic powder
- 4 large boneless chicken thighs with or without skin

Directions

1. If using wood or bamboo skewers, soak in water at least 10 minutes.
2. In a medium bowl, combine gochujang, oil, honey, vinegar and garlic powder. Cut each chicken thigh into 9-12 bite-size pieces. Toss chicken in gochujang marinade to coat. Chill at least 4 hours and up to 24.
3. Preheat a grill to high heat. Thread chicken onto skewers.
4. Set chicken skewers over direct heat. Grill, turning frequently, until chicken is cooked through, 20-25 minutes. Transfer skewers to a serving plate and let rest at least 5 minutes before serving. Drizzle with additional honey, if desired.

Adapted from Ian Knauer

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