

We moved to Southern California at the beginning of 2021 and the one thing that we really missed was Mr. Kim's spicy chicken teriyaki. Caitlyn would ask for it all the time, but there was nothing we could do. Seattle-style teriyaki is very different from traditional Japanese teriyaki. Very different.

We like to serve this with extra sauce over white rice. Add more sambal to taste.

Ingredients

- 1 cup tamari
- 1 cup white sugar
- 1½ teaspoons light brown sugar
- 10 cloves garlic, smashed and minced
- 3 tablespoons grated fresh ginger
- ¼ teaspoon black pepper
- 1 teaspoon cinnamon
- 1 tablespoon pineapple juice
- 3 pounds skinless boneless chicken thighs
- 2 tablespoons cornstarch
- 8 tablespoons sambal oelek

Directions

1. In a small saucepan, combine all ingredients except chicken, cornstarch, and sambal. Bring to a boil over high heat. Reduce heat to low and stir until all the sugar is dissolved. Remove from heat and let cool a bit. Mix in ½ cup of water.
2. Clean and trim chicken thighs and divide into two heavy duty ziplock bags. Divide the sauce and put half in each bag. Press the air out and seal the bags. Let marinate 30 - 60 minutes (or longer).
3. Remove chicken and set aside. Put the marinade into a small saucepan and bring back to a boil. Reduce heat to low. Combine cornstarch and 2 tablespoons of cold water and add to the pan while constantly stirring. Cook down until slightly thickened. You might want to add up to ½ cup of water to keep a consistent thickness. (Yeah, we know, this is conflicting information...)
4. Preheat the grill to very hot. Spray grill with nonstick cooking spray and reduce heat to medium. Grill chicken until done (about 8 minutes per side). Next, increase grill heat to very hot so that you get a good crispness and char on the chicken.
5. Slice or dice the chicken and put in a bowl. Combine the sambal and teriyaki sauce in a small bowl and pour over the chicken.