



CHICKEN TERIYAKI DONBURI

35 MINUTES

Contrary to popular belief, “teriyaki” refers not to a sauce, but a technique. Meat is seared or broiled, then given a lustrous shine with a glaze of soy, mirin and sugar. In this recipe taught to us by Elizabeth Andoh, chicken

thighs are tenderized with a brief marination. A coating of cornstarch gives it a hint of crunch. A simple slaw adds texture and freshness, rounding out the dish beautifully.

Don't forget to drain the chicken before coating it with cornstarch. Excess liquid will cause splattering during cooking.

INGREDIENTS

4	TABLESPOONS SAKE, DIVIDED
4	TABLESPOONS PLUS 1 TEASPOON SOY SAUCE, DIVIDED
1½	POUNDS BONELESS, SKINLESS CHICKEN THIGHS, TRIMMED AND CUT INTO 1-INCH PIECES
¼	CUP MIRIN
2	TEASPOONS WHITE SUGAR
1	TABLESPOON FINELY GRATED FRESH GINGER
1½	CUPS FINELY SHREDDED GREEN CABBAGE
3	MEDIUM SCALLIONS, THINLY SLICED ON BIAS
2	TEASPOONS UNSEASONED RICE VINEGAR
¼	TEASPOON TOASTED SESAME OIL
2	TABLESPOONS CORNSTARCH
4	TEASPOONS GRAPESEED OR OTHER NEUTRAL OIL, DIVIDED
4	CUPS COOKED JAPANESE-STYLE SHORT-GRAIN RICE, HOT

DIRECTIONS

In a medium bowl, whisk together 3 tablespoons of the sake and 1 teaspoon soy sauce. Add the chicken and toss. Let stand at room temperature for 20 minutes or cover and refrigerate for up to 2 hours. Meanwhile, in a small saucepan over medium, combine the remaining 1 tablespoon sake, 3 tablespoons of soy sauce, the mirin and sugar. Cook, stirring, until the sugar is dissolved, about 1 minute. Off heat, stir in the ginger; set aside.

In a medium bowl, toss the cabbage and scallions with the remaining 1 tablespoon soy sauce, the rice vinegar and sesame oil. Set aside. Drain the chicken in a fine mesh strainer. Wipe out the bowl, then return the chicken to it. Sprinkle with cornstarch and toss to coat.

In a 12-inch nonstick skillet over medium-high, heat 2 teaspoons of the oil until beginning to smoke. Add half the chicken in an even layer and cook without stirring until well browned on the bottom and the edges turn opaque, 3 to 4 minutes. Flip and cook without stirring until well browned on the second side, about another 3 minutes. Transfer to a clean bowl and repeat with the remaining 2 teaspoons oil and remaining chicken. Wipe out the skillet, then return the chicken to the pan. Pour in the soy sauce-ginger mixture and stir to coat. Cook over medium-high, stirring, until the liquid is syrupy and the chicken is glazed, about 2 minutes. Remove from heat. Divide the rice among 4 bowls. Top with the cabbage mixture and chicken.