



GRILLED TERIYAKI CHICKEN MUSUBI

Marinated Mountaire® Black Label Chicken Thighs are grilled and glazed with traditional teriyaki, then layered with sticky rice and nori and drizzled with a sweet hot sauce.

Yield: **10 servings**

INGREDIENTS

- ☐ Mountaire® Black Label Chicken Thighs (47180) (cut into 1½" X 2½" rectangle, marinate for 6 hours in Tamari and Ginger Marinade - see recipe) 20 oz
- ☐ Tamari and Ginger Marinade (see recipe) 20 oz
- ☐ Teriyaki Sauce (see recipe) 40 oz
- ☐ Sticky Rice Cake (see recipe) 20 oz
- ☐ Sweet Hot Chile Sauce (see recipe) 10 oz
- ☐ Scallions (sliced on the bias) 10 tsp
- ☐ Nori wrappers (cut into 2" strips) 9 each

NOTES

DIRECTIONS

1. Marinate chicken thighs in the Tamari and Ginger Marinade for 6 hours.
2. Remove chicken from marinade and grill on high, just to heavily mark the chicken, but not cook it all the way.
3. Place the grilled chicken thighs in a sauté pan and pour the teriyaki sauce over the top. Making sure all sides are coated and slightly submerged in the sauce.
4. Place the chicken and Teriyaki Sauce in a 300°F oven to bake. The chicken will be cooked in the sauce, almost confit style, for roughly 25 minutes, until the center is 165°F and the chicken thigh is tender and almost falling apart.
5. Remove the chicken thighs from the sauce and cool.
6. Once cool, place the cooked thigh on top of the Sticky Rice Cake.
7. Wrap tightly and keep refrigerated until use.
8. To reheat: Place the wrapped musubi in a 300°F oven with some humidity to not dry the product out, until warm in the center. Roughly 10-12 minutes.
9. To plate: Place the warm musubi in the center of a plate. Drizzle the Sweet Hot Chile Sauce over the top and around the sides. Top with sliced scallions.

TAMARI & GINGER MARINADE

INGREDIENTS

<input type="checkbox"/> Tamari	2 cup
<input type="checkbox"/> Honey	.75 cup
<input type="checkbox"/> Rice wine vinegar	.75 cup
<input type="checkbox"/> Sesame oil	.5 cup
<input type="checkbox"/> Ginger (sliced)	.5 cup
<input type="checkbox"/> Garlic cloves	12 each
<input type="checkbox"/> Crushed red pepper	2 tsp
<input type="checkbox"/> Green onions	.5 cup
<input type="checkbox"/> Black pepper (ground)	.5 tsp

DIRECTIONS

1. Add tamari, honey, rice wine vinegar, sesame oil, sliced ginger, and garlic cloves to a blender.
2. Blend until completely puréed, about 1 minute.
3. Fold in the crushed red pepper, sliced scallions, and black pepper by hand.
4. Use immediately or refrigerate mixture in an airtight container until use.

SWEET-HOT CHILE SAUCE

INGREDIENTS

<input type="checkbox"/> Rice wine vinegar	.33 cup
<input type="checkbox"/> Water	.33 cup
<input type="checkbox"/> Garlic cloves (rough chopped)	3 each
<input type="checkbox"/> Soy sauce	4 tsp
<input type="checkbox"/> Sambal oelek	2 oz
<input type="checkbox"/> Cornstarch	2.5 tsp
<input type="checkbox"/> Brown sugar	.33 cup
<input type="checkbox"/> Crushed red peppers	.25 tsp

DIRECTIONS

1. Combine all ingredients except cornstarch and half of the water in a pot. Bring to a boil.
2. In a mixing bowl, combine the cornstarch and remaining water and whisk well to make a slurry. Make sure there are no clumps.
3. Slowly whisk the slurry into the boiling mixture, again, ensuring there are no clumps.
4. Turn the heat down and allow to cook for 2-3 minutes to fully thicken.
5. Cool and store in an airtight container in the refrigerator.

TERIYAKI SAUCE

INGREDIENTS

<input type="checkbox"/> Soy sauce	1.25 cup
<input type="checkbox"/> Brown sugar	.66 cup
<input type="checkbox"/> Fresh ginger (peeled and rough chopped)	4 tsp
<input type="checkbox"/> Garlic cloves (rough chopped)	2.5 tsp
<input type="checkbox"/> Honey	2.5 tbsp
<input type="checkbox"/> Sesame oil	2.5 tsp
<input type="checkbox"/> Mirin	.5 cup
<input type="checkbox"/> Cornstarch	.5 cup
<input type="checkbox"/> Water	.66 cup

DIRECTIONS

1. Combine all ingredients except cornstarch and water in a pot. Bring to a boil.
2. In a mixing bowl, combine the cornstarch and water and whisk well to make a slurry. Make sure there are no clumps.
3. Slowly whisk the slurry into the boiling mixture, again, ensuring there are no clumps.
4. Turn the heat down and allow to cook for 2-3 minutes to fully thicken.
5. Cool and store in an airtight container in the refrigerator.

STICKY RICE

INGREDIENTS

<input type="checkbox"/> Sushi rice	1 cup
<input type="checkbox"/> Water	1.5 cup
<input type="checkbox"/> Sea salt	.5 tsp
<input type="checkbox"/> Rice vinegar	1 tbsp
<input type="checkbox"/> Mirin	.5 tbsp
<input type="checkbox"/> Sugar	1 tbsp

DIRECTIONS

1. Place sushi rice in a fine mesh colander and rinse under cold water until the water runs clear, roughly 3-5 minutes.
2. Place rinsed rice in a pot and add $\frac{3}{4}$ of a cup of water. Let soak for 30 minutes.
3. Once soaked, bring the rice and water to a boil. Once it comes to a boil, place a tight-fitting lid on the pot and turn the heat to low to keep at a very low simmer. Cook for 20 minutes.
4. While cooking, combine the vinegar, mirin, and sugar in a sauté pan and bring to a boil. Set aside.
5. Once the rice is cooked, turn the heat off. Remove the lid and pour the vinegar/mirin/sugar mixture evenly over the top. Return the lid and let sit for 10 minutes.
6. Spread the cooked and seasoned rice in an even layer on a sheet tray. Make sure to press and pack the rice so it holds together once cut.
7. Place in the fridge to cool.
8. Once cool, cut into $1\frac{1}{2}$ " X $2\frac{1}{2}$ " rectangles, roughly 2½ ounces each. Make sure the rice stays packed and in shape.
9. Cover and keep refrigerated.