



YUZU GLAZED CHICKEN THIGH YAKITORI

Mountaire® Black Label Chicken Thighs are skewered, marinated, and grilled over charcoal. Basted with a Yuzu-Ginger Glaze and finished with toasted black sesame and shaved scallions.

Yield: **10 servings**

INGREDIENTS

- ☐ Mountaire® Black Label Chicken Thighs (47180) (cut into strips) 60 oz
- ☐ 6" bamboo skewers 30 each
- ☐ Tamari and Ginger Marinade 5 cups
- ☐ Yuzu-Ginger Glaze 10 tbsp
- ☐ Black sesame seeds 5 tsp
- ☐ Scallions (sliced on the bias) 5 tsp

NOTES

DIRECTIONS

1. Cut the thighs into 2-ounce strips. Place the chicken in the tamari ginger marinade for 6 hours in a pan.
2. Soak the bamboo skewers in water. Once the chicken is done marinating, skewer each strip the long way on the soaked bamboo skewer.
3. Grill the chicken skewers over a hot yakitori or charcoal grill, making sure to keep the handle portion away from the fire. While the chicken is cooking, baste the skewers with the yuzu-ginger glaze, ensuring it creates a sticky sauce on the outside of the chicken. Each skewer should be slightly charred on the outside and 165°F internally, with a sticky glaze on the outside.
4. Brush each skewer with a touch more sauce, stack on the plate, then top with black sesame seeds and sliced scallions.
5. Enjoy!

TAMARI & GINGER MARINADE

INGREDIENTS

<input type="checkbox"/> Tamari	2 cups
<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.

YUZU-GINGER GLAZE

INGREDIENTS

<input type="checkbox"/> Soy sauce	.25 cup
<input type="checkbox"/> Rice wine vinegar	.33 cup
<input type="checkbox"/> Yuzu juice	.25 cup
<input type="checkbox"/> Brown sugar	3 tbsp
<input type="checkbox"/> Fresh ginger (peeled, chopped fine)	1 tbsp
<input type="checkbox"/> Garlic cloves (chopped fine)	3 each
<input type="checkbox"/> Toasted sesame oil	1.5 tsp
<input type="checkbox"/> Scallion (sliced thin, added when cool)	1 tsp
<input type="checkbox"/> Gochujang	2.5 tbsp
<input type="checkbox"/> Corn starch	1.5 tsp
<input type="checkbox"/> Water	1.5 tsp

DIRECTIONS

1. Place the toasted sesame oil in a pot and sweat the garlic and ginger over medium heat.
2. Add the soy sauce, rice wine vinegar, yuzu juice, brown sugar, and gochujang. Bring to a simmer.
3. Combine the cornstarch and water to make a slurry. Slowly whisk the slurry into the simmering sauce, ensuring there are no clumps. Bring back to a simmer to thicken.
4. Turn heat off and cool the sauce down.
5. Once cool, whisk in the sliced scallions.
6. Store refrigerated in an airtight container until use.