



Serves 4

Total Time: 1 hour

Japanese Chicken Kebabs

(Recipe from Fine Cooking)

1/3 cup soy sauce

1/4 cup sake

3 tbsp mirin (rice wine)

2 tbsp dark brown sugar

2 tbsp honey

1 tbsp finely grated fresh ginger

2 pounds boneless, skinless chicken thighs, cut into 1-1/2-inch pieces (about 36)

12 medium scallions, white and light green parts cut crosswise into 1-1/2-inch pieces (36 pieces)
and dark green parts thinly sliced

36 small shiitake mushrooms, stemmed

Vegetable oil, as needed

12 12-inch skewers (soaked in water for 30 minutes if wooden)

1 tsp toasted sesame seeds

Combine the soy sauce, sake, mirin, sugar, honey, and ginger in a 1-quart saucepan; bring to a boil over medium heat, whisking until the sugar dissolves. Remove from the heat and cool completely.

In a medium bowl, toss the chicken with the marinade. Cover and let sit for 30 minutes. Prepare a medium (350°F to 375°F) gas or charcoal grill fire for direct grilling.

Remove the chicken from the marinade. Return the marinade to the saucepan, bring to a boil, and then turn the heat down to low and simmer until slightly thickened, 5 to 7 minutes. Remove from the heat and set aside.

Alternately thread 3 pieces of chicken, 3 shiitake, and 3 pieces of scallion onto each skewer, leaving a little space between pieces. Oil the grill grate. Grill the skewers until grill marks form, 2 to 3 minutes. Turn, baste the cooked side with the sauce, and continue to grill, turning and basting, until the chicken is cooked through and the mushrooms are tender, 5 to 6 minutes more.

Serve drizzled with the remaining sauce and sprinkled with the sesame seeds and sliced scallions.