



## Teriyaki Chicken Skewers

PREP TIME 15 mins | TOTAL TIME about 1 hour | SERVES 4

### INGREDIENTS

- 3 tablespoons soy sauce
- 2 tablespoons brown sugar
- 1 teaspoon rice vinegar (optional)
- ¼ teaspoon ground ginger
- 1 ½ pounds (675 g) boneless, skinless chicken (3 breasts or 6 thighs)

### INSTRUCTIONS

1. Whisk the soy sauce with sugar, rice vinegar and ginger in a shallow dish (such as a glass pie plate) that can accommodate all the chicken in a single layer.
2. Cut the chicken into 2-inch cubes. Add to the marinade and stir well to coat. Marinate at room temperature for 20 minutes.
3. Meanwhile, soak 4 bamboo skewers in warm water for 15 minutes (or use metal skewers instead). Preheat the grill to high.
4. Thread chicken pieces onto each skewer, snuggling them up against each other fairly tightly. Reserve the marinade.
5. Grease the grill very well, then add the skewers. Grill, with the lid closed, 2 minutes. Brush chicken with some of the reserved marinade, then flip, close the lid and grill another 2 minutes. Baste one more time, then reduce heat to medium-low, close the lid and grill another 12 to 16 minutes or until cooked through and springy to the touch.