Yakitori

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 chicken breasts or 3 chicken thighs
- 1/2 cup soy sauce (plus additional for dipping)
- 1/2 cup sake (plus additional for dipping)
- 2 tsp brown sugar
- 1/2 tsp finely grated ginger
- 6 bamboo skewers(soake in water for 30 minutes before using)

Instructions

1. Mix soy sauce, sake, brown sugar and ginger in a bowl.

2. Cut chicken into bite size pieces.
3. Marinate chicken in sauce mixture for at least 30 minutes.
4. Thread chicken onto skewers.
5. Grill over medium-high flame, basting with marinade as it cooks.
6. Serve with fresh soy and sake.