



Chicken Yakitori

NIBBLEDISH CONTRIBUTOR

Ingredients

For meat balls:

- 500 grams of ground chicken meat
- 2 eggs
- 1/2 teaspoon of salt
- 2 spoons of flour
- 1 spoon of corn starch
- 6 spoons of bread crumbs
- 2 spoons of ginger powder
- 1 teaspoon of chicken powder
- bamboo skewers

For sauce:

- 4 spoons of sake
- 5 spoons of soy sauce
- 1 spoon of mirin
- 2 spoons of sugar
- 1/2 spoon of corn starch mixed with 1 spoon of water

For garnish:

- chili powder
- sesame seeds

Instructions

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1. Mix all meat ball ingredients together, leave aside only 1 spoon of ginger powder.
 2. Form small meat balls.
 3. Boil 1 and 1/2 cup of water with remaining 1 spoon of ginger powder and 1 teaspoon of chicken powder, place meat balls in the pot, low the heat and boil about 5 min.
 4. In separate pot boil the sauce ingredients, except the corn starch-water mixture, remove it from the heat and add corn starch mixture, mix well.
 5. Take out the meat balls and thread 3 balls on a bamboo skewer, brush them with sauce.
 6. Grill the skewers till golden brown, then flip them over, brush with sauce again and grill.
 7. Sprinkle with sesame seeds and chili powder, serve with sauce.