

KOREAN CHICKEN SKEWERS

INGREDIENTS

- ½ cup light brown sugar
- ½ cup unseasoned rice vinegar
- ¼ cup sweet chili sauce
- ¼ cup soy sauce
- ¼ cup Sriracha
- 2 T finely grated peeled ginger
- 2 T finely chopped garlic
- 2 lbs skinless boneless chicken thighs, cut into 1 ½ inch pieces
- Sliced scallions for garnish
- Lime wedges for garnish

DIRECTIONS

Whisk brown sugar, vinegar, sweet chili sauce, soy sauce, Sriracha, ginger and garlic in a large bowl. Once combined, divide the marinade equally into two bowls.

Add chicken to one of the bowls and toss to coat. Let marinate for at least 30 minutes (*or up to overnight*).

Turn your grill to medium-high heat.

Remove chicken and thread 4 or 5 pieces onto each skewer.

Transfer the other bowl of the marinade (*without the chicken*) to a small saucepan. Bring to a boil, reduce heat, and simmer until reduced by half, roughly 7–10 minutes.



Transfer the chicken to the grill, turning and basting often with marinade, until cooked through, 8–10 minutes. Remove skewers and transfer to a serving platter.

Sprinkle with the scallions and serve with lime wedges and reduced marinade for dipping. Enjoy the skewers with a glass of Don Ernesto Ah-Ha!.