



JAPANESE YAKITORI

INGREDIENTS:

2-3 Sokolów chicken breasts
2-3 tablespoons oil

SALAD:

some tablespoons of wakame seaweed
2 tablespoons rice vinegar
1 tablespoon sesame oil
2 tablespoons pickled ginger
2-3 tablespoons chopped chives
1 teaspoon sesame

SAUCE:

50-100 ml soy sauce
50-100 ml oil
50-100 ml water
2 tablespoons mirin
1-2 tablespoons sesame oil
1/2 cup cane sugar
piece of ginger (8-10 cm)
1-2 cloves garlic
3-4 teaspoons potato starch

PREPARATION:

1. Cut the chicken breasts into large cubes and place them on skewers or skewer sticks.
2. Prepare the sauce: slice the ginger. Crush garlic with a knife. Preheat side burner. Heat the oil in a pot. Add ginger and garlic. Pour in sugar and mix. As soon as it turns liquid and brown, add a little water. Mix well. Once the sugar dissolves, add the soy sauce, mirin, and sesame oil. Thicken the sauce with a little starch mixed with water. Heat it up for a while, so that all ingredients combine.
3. Brush the skewers with oil. Grill at a lower temperature until the meat is golden brown, then brush it with the sauce. Turn the skewers every 1-2 minutes, each time smearing them with the sauce.
4. Prepare the salad: combine wakame with ginger, sesame, rice vinegar, sesame oil and chives (soak the dried seaweed in water beforehand).
5. Serve the chicken skewers with the salad and the rest of the sauce.