

Yakitori by Chef Gene Kato



Ingredients

Chicken Marinade

- 3pc jalapeno (pureed or grated with oroshigani)
- 30 Shiso leaves (finely minced)
- 4 Tbsp. shichimi togarashi (Japanese seven spice)
- 4 Tbsp. Garlic (finely minced)
- 2 Tbsp. Sansho pepper
- 2 Tbsp. Kosher salt
- 4 Tbsp. Black pepper (ground)
- 4 Tbsp. Coriander (ground)
- 2 gallon Soybean Oil

Chicken Tare

- 1 - 12 ounce can of tomato sauce or tomato puree
- 2# chicken bones
- 6.5 cp dry sake
- 3 cp mirin
- 6 clove garlic
- 198 gr Tokyo negi or scallion
- 6 cp water
- 8 oz light brown sugar
- 4 pc togarashi
- 4 cp soy sauce

Method

Chicken Marinade

Combine all ingredients into a plastic container. Whisk everything till well combined. Next, seal air tight and keep chilled in the refrigerator.

Chicken Tare

Roast bones at 450 degrees till golden brown. Next in a heavy bottomed sauce pot add sake, mirin, negi, togarashi and bring to a boil. as soon as it starts to boil flambe to burn of the alcohol. After the flame has disapated add sugar, soy sauce and water. Bring the liquid to a simmer and reduce to half. During the time it is reducing try to break the bones up as much as possible to help extract as much gelatin from the bones as possible. strain through a chinoise.

Cook Chicken

Thread marinated chicken onto skewers and grill until done.

Serve with chicken tare sauce