



NON MARINATED TERIYAKI CHICKEN

INGREDIENTS:

For Teriyaki Sauce

½ c. shoyu

¼ c. sugar

½ c. mirin

½ c. sake

1" ginger (sliced)

1 large clove of garlic (crushed)

4-5 chicken thighs (boneless, skin-on)

Salt & pepper

1 Tbsp oil



DIRECTIONS:

1. Combine teriyaki sauce ingredients in a small pot and boil until thick. Pour sauce through colander to remove ginger and garlic, then set aside until ready to cook chicken.
2. Using paper towels, pat chicken dry. Season with salt & pepper.
3. Pan fry in oil, skin-side down until crisp & brown. Flip to the other side and fry until chicken is almost cooked through. Drain/wipe remaining oil from pan with a paper tower.
4. Add teriyaki sauce to pan and flip chicken continuously to baste in sauce. Chicken is done once sauce in pan has reduced to a coating of glaze.
5. Let sit then cut into pieces.