

***KOREAN CHICKEN THIGHS***

*(from the Bewitching Kitchen)*

8 boneless, skinless chicken thighs

3 tablespoons Gochujang sauce

3 tablespoons soy sauce

2 tablespoons honey

2 tsp toasted sesame oil

1/2 tsp salt plus more to taste

Mix all ingredients for the marinade, whisking them well. Add the pieces of chicken and move them around to coat each piece with the marinade. Leave it in the fridge from 2 hours to overnight.

Sprinkle a little more salt on the pieces of meat and grill until done, about 7 minutes per side, depending on how hot your grill gets.