

### **SESAME MISO YAKITORI**

*(slightly modified from [Tara's Multicultural Table](#))*

1 / 4 cup soy sauce  
1 / 4 cup mirin  
3 tablespoons red miso  
2 tablespoons sake (I used Brazilian cachaça)  
2 tablespoons toasted sesame seeds, ground  
1 teaspoon granulated sugar  
1 pound (450 grams) boneless chicken thighs

Soak the wooden skewers in water for 30 minutes prior to use.

In a small saucepan, whisk together the soy sauce, mirin, miso, sake (or cachaça), ground sesame seeds, and sugar. Place the saucepan over medium low heat and cook, whisking often, until thickened.

Remove from heat and pour 1 / 3rd of the mixture into a separate bowl and set aside with a clean pastry brush. This bowl of glaze and brush will be for the final coating over the cooked chicken skewers.

Cut the chicken into 1 inch pieces. Arrange the chicken on the skewers. Grill the skewers, brushing with the glaze from the saucepan. Cook until golden, then turn and brush again with the miso glaze. Continue to cook until the chicken is fully cooked. Brush the cooked chicken skewers with the clean brush and bowl of miso glaze.