

Dead Parrot on a Stick (Yakitori)



Meat

Chicken Thigh Fillets

You should get around 8 bite sized pieces off each thigh.
Work out how many skewers you want to make.
Using 3 pieces per skewer – and some simple maths...
this will tell you how many thighs to buy.

Sauce

Sake	½ cup
Mirin	½ cup
Teriyaki Sauce	½ to ¾ cup
Ketjap Manis	1 tbsp (Indonesian Soy Sauce – different but nice)
Sugar	2 tbsp

Other Bits

Shallots (or Spring Onions)... the long green and white things, not the round ones.

Bung all the sauce bits into a bowl with the chicken pieces and let it marinate (in the fridge of course) for as long as you want. While this is brewing, cut some shallots into ¾ inch long pieces and set aside. Now soak the skewers that you will be using.

Just before cooking, thread 3 chicken pieces and 2 shallots (alternately) onto each skewer. Reserve the rest of the marinade.

Put the skewers on the barbeque and using a basting brush (or a spoon if really desperate) baste the skewers with marinade while cooking. This forms a really nice glaze on the outside of the meat. Cook each side for around 3-5 minutes or until cooked the way you like them.

Suggestion

Serve with steamed long grain rice tossed on the barbeque with some finely sliced shallots and egg roll strips. Mix in a little mirin, a little sake and a sprinkle of salt.

Match-stick sliced carrot, zucchini and yellow capsicum tossed with some baby bok choy and a little Ketjap Manis is also really nice.