



SWEET GARLIC SKEWERS

BY BARBECUEMARQ

Ingredients:

800 grams chicken breast
EldurApi Himalayan Salt
Yakiniku Szechuan Pepper
Sesame seeds

Marinade

70 ml ketjap manis
2 tbsp tomato ketchup
2 tsp grated ginger
4 pressed garlic cloves
2 tbsp sweet chilli sauce
3 tbsp honey

Supplies:

Round Shichirin
Binchotan
8 skewers
Tassel

This recipe is in collaboration with BarbecueMarq

Remove the meat from the refrigerator and packaging. Pat well with kitchen paper and trim off any excess fat. In connection with even cooking of the meat, it is a good idea to check whether the meat is the same thickness everywhere. Cut the meat into equal cubes for distribution on 8 skewers. Sprinkle with some salt and pepper;

Make the marinade by combining the soy sauce, ketchup, ginger, garlic, sweet chilli sauce and honey in a bowl and mix well;

Then add the marinade along with the meat into a ziplock bag, leaving as much air out of the bag as possible. Now place the bag in the fridge for at least 1 hour to marinate;

Meanwhile, put the skewers in water. This will prevent them from burning on the grill;

Thermometer

Light the Binchotan and make sure the Shichirin is well hot. Fully open the sliders of the Shichirin and allow it to reach a good temperature. Make sure the Shichirin has a temperature of about 175 °C;

Drive the chicken cubes on the skewers and grill to a core temperature of 75 °C, brushing several more times with the remaining marinade until a nice coat of lacquer is formed on the meat;

Garnish the skewers with sesame seeds and enjoy!