



Asian Japanese Recipe Chicken Skewers with Japanese Lemon Teriyaki



Ingredients: Serves 10 (Two 4 oz. skewers/serving)

5 lbs. Chicken breast or thigh, skinless boneless, cut 1"x1"x ½", marinated (see below)
.2 lb. **Marinade Seasoning** (Gluten Free Starport 356)
1½ C. **Lemon Teriyaki Sauces** (Starport213)
½ C. Corn oil (for marinade)
¼ C. Water (for marinade)

Photo: 2 skewers



Instructions: *Cooking Time 5-8 minutes*

1. Mix **Marinade Seasoning**, oil, water and ½ C. of **Lemon Teriyaki Sauce** then marinate sliced chicken for ½ hour or more. May be covered and refrigerated for later use.
2. Skewer about 4 oz. of chicken per skewer.
3. Place skewers on a non-stick roasting pan (or non-stick foil), cover with foil and bake for 15 minutes at 300°F, until internal temperature reaches 170°F. Remove and let cool.
4. When ordered, sear/brown skewers on griddle or grill and glaze with **Lemon Teriyaki Sauce**.
5. Drizzle some **Lemon Teriyaki Sauce** on hot skewers and serve.

Pork or Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced pork or chicken, add 0.4 lb. (7/8 C.) Marinade Seasoning (Starport 356), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. To velvetize: Oil blanch pork or chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.