



Brisket & Brawn

Casual Cooking and Compelling Conversations

Sambal Chicken Kebabs



The original recipe for this chicken came from Bon Appetit magazine several years ago. I lost the magazine and the recipe, but found some variations of it online, then found the magazine again! So, this recipe is combination of all of those. I do this on all three of my grills—the Weber Kettle, Oklahoma Joe, and Big Green Egg. If you do it on a kettle-style grill, be prepared for your charcoal to die a little

quicker when it spreads out. This makes cooking time a little longer (which, lower and slower, I actually prefer.

Ingredients:

- ½ cup (packed) dark brown sugar
- ½ cup unseasoned rice vinegar
- ⅓ cup hot chili paste (Mother In Law's Gochujang, Extra Spicy)
- ¼ cup fish sauce
- ¼ cup Sriracha Sauce
- 2 teaspoons prepared ginger
- 2 pounds skinless, boneless chicken thighs cut into 2 inch pieces
- 8 bamboo skewers soaked in water for a couple hours

Directions:

1. Mix all ingredients together in a large sealable bowl.
2. Cut chicken into 2 inch pieces and marinate in the bowl for a couple of hours.
3. Prepare your grill for medium-high direct grilling.
4. While grill is heating, thread the chicken onto the bamboo skewers. They should be touching, but not smashed together. Reserve the marinade. Place skewers on tray and cover. Leave them out on the counter while you do the next step.
5. Simmer marinade in saucepot and let reduce until thickened.

6. Grill for 8-10 minutes basting and turning until done. The glaze will char and blacken the edges of the chicken just a little for a beautiful presentation.