



KOREAN CHICKEN

Serves 4

8 Chicken thighs, bone and skin removed

1 C Soy sauce

¼ C Fish sauce

¼ C Dark Molasses

2 T Sesame oil

2 T Red chili paste

1 Piece of ginger, 2" long, peeled and smashed

1 Clove of garlic, peeled and smashed

1. Mix all ingredients but the chicken in a zip top bag or container
2. Add the chicken and refrigerate for 4-8 hours, turning a couple of times while marinating
3. Over low to medium heat on your grill, slowly cook the chicken for 8-10 minutes per side or until cooked through
4. Make sure to cook over lower heat because the molasses will burn easily

Try this with sautéed cabbage or sesame green beans and extra chili paste on the side