

## Korean BBQ Chicken Skewers

This Korean BBQ Chicken Skewers recipe may be simple, but because of this homemade marinade, I promise you, the chicken skewers will be packed with the most delicious and juiciest flavors.

Growing up in my mom's kitchen, Korean BBQ marinade was a staple. This sweet and salty marinade is not only great to marinate and season meat, It is also a perfect sauce that can be poured over chicken, thinly sliced rib-eye steaks, short ribs and even grilled and seasoned food.

My kids and husband love these skewers so much, they request it at least once a week in our home. I love making this dish for them because it also makes great leftovers. Kids love it when I pack it for school lunches in a sandwich or simply tucked into a quesadilla with a bit of marinade drizzled on the chicken.

Enjoy my family recipe and experiment the marinade on different dishes. It may just become one of your family's most requested.

Serves **6** / Prep Time **20 min** / Cook Time **25 min** / Difficulty **Easy**



### Ingredients:

- 2 LB Chicken Cubed for Skewers (I like to use dark meat on grill)
- 1 Small Asian Pear
- 1/2 Small Sweet or Yellow Onion
- 1/3 Cup Gluten Free Tamari
- 1 1/2 TBL Brown Sugar or 2 TBL without Asian Pear
- 2 Scallions Chopped
- 1 TBL Sesame Oil
- 1 TBL Minced Garlic
- 2 TBL Sake
- 1/8 TSP Pepper

### Directions:

1. Puree Pear and onion (If not using asian pear puree onion only)
2. Mix all of the remaining ingredients with pear and onion puree
3. Pour mixture over cubed chicken and marinate overnight
4. Skewer marinated meat on metal skewers or bamboo skewers the have been soaked in water and make sure the meat is skewered close together to stay juicy while cooking
5. Cook Meat on a pre-heated bbq or grill for 15-20 minutes