



Korean BBQ Chicken Skewers



Ingredients 150 servings – 1 skewer/serving (4 oz.)

- 38 lbs. Chicken breast or thigh, skinless boneless 1"x1"x1/2" , marinated see below
- 1.5 lb. **Marinade Seasoning** (Gluten Free Starport 356)
- 19 C. **Korean BBQ and Wing Sauce** (2 Tbsp/skew) Starport318 Gluten Free
- 2 C. Water for marinate
- 4 C. Corn oil for marinate



Instructions:

1. Dissolve **Marinade Seasoning** with 2C. of water then add 4 C. of oil, mix well, add sliced meat and marinate for an hour or more. May be covered and refrigerate overnight.
2. Skewer about 4 oz. of marinated chicken per skewer.
3. Place skewers on a non-stick roasting pan or on non-stick foil, cover with foil and bake for 25-30 minutes at 300F, until internal temperature reaches 170°F. Remove and let cool. Cover and refrigerate.
4. When ordered, brush on **Korean BBQ and Wing Sauce** then brown skewers either on a griddle or on a grill.
5. Remove skewers when sauce caramelized then drizzle on a tablespoon of **Korean BBQ and Wing Sauce** before serving.