



## Mushroom & Chicken Yakitori

**1/4 cup dark soy sauce**  
**2 tbs mirin**  
**1 tbs finely grated ginger**  
**2 tbs caster sugar**  
**Pinch ground white pepper**  
**2 tbs sake or sweet sherry**  
**(optional)**  
**500g chicken thigh fillets,**  
**trimmed, cut into pieces**  
**400g button mushrooms**  
**1 bunch green onions, cut**  
**into 3cm lengths**  
**Sesame cabbage salad &**  
**steamed rice, to serve**

1. Combine the soy sauce, mirin, ginger, sugar, pepper and sake in a small saucepan over medium heat. Bring to a simmer, stirring occasionally to dissolve sugar. Simmer for 3-5 minutes until marinade thickens slightly. Set aside to cool.
2. Place the chicken and mushrooms into separate bowls then pour 2 tbs of the soy marinade over the chicken and the remaining over mushrooms, stir to coat. Cover and refrigerate for 1 hour or longer if time permits.
3. Drain the chicken, discarding the marinade. Thread the chicken, mushrooms and green onions onto skewers.
4. Preheat a barbecue grill or plate on medium heat. Cook the skewers, turning and basting occasionally with marinade from mushrooms for 12-15 minutes or until chicken is cooked through.
5. Serve with cabbage salad and/or rice.