

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
74°C/165°F



40 mins



£12



Serves 4-6

RECIPE

Korean-Style Chicken Skewers With Sticky Ginger And Garlic Rice



INGREDIENTS

650–700g (1lb 7oz–1lb 9oz) chicken thigh fillets, diced into 2cm/1¼in cubes

a bunch of spring onions (scallions), cut into 2cm (¾in) lengths

For the marinade

3 tbsp soy sauce

3 tbsp rice wine vinegar

2 cloves of garlic, crushed

a thumb-size piece of ginger, grated

1–2 tsp gochugaru chilli flakes, to taste

For the rice

1 large onion, finely chopped

3 tbsp toasted sesame oil

3 cloves of garlic, crushed

a thumb-size piece of ginger, grated

500g (2½ cups) sushi rice

750ml (3¼ cups) cold water

METHOD

1. Begin by marinating the chicken – do this a few hours or even the day before you want to eat. Put the chicken into a bowl and stir through the soy sauce, rice wine vinegar, garlic, ginger and gochugaru chilli. Alternatively, put everything into a food bag and squish about well to mix. Marinate in the fridge until you are ready to cook.
2. Thread the meat on to kebab skewers, adding a few pieces of spring onion widthways as you go. Set aside while you begin the rice.
3. Take a large deep frying pan, or an even a heavy-bottomed small roasting tin, add the onion, sesame oil, garlic and ginger and season with salt and pepper.
4. Fry over the coals for about 10 minutes, stirring often to prevent catching, until the mixture is softened and starting to caramelize. Add the rice and water to the pan, stirring well. Cover with a tight-fitting lid or a piece of foil. Continue to cook indirect for 20 minutes.
5. Once the rice is cooking, grill the kebabs directly for about 15–20 minutes, the grill should be hot 280–300°C (535–570°F). Turn the kebabs frequently. Serve the kebabs on top of the rice.



Recipe kindly supplied by
Genevieve Taylor from *The
Ultimate Wood-Fired Oven
Cookbook* (Quadrille, £15)

Photography ©Jason Ingram

