

Anikucho Yakitori



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Misaki Montgomery

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Silver Jubilee

Ingredients

Anikucho Yakitori

- 2 Chicken Thigh
- 1 Shallot
- Pinch of salt
- Pinch of pepper
- Yuzu Salt
- Pisco liquor
- Yakitori Sauce

Teriyaki Sauce Ingredients

- 60ml Japanese Soy Sauce
- 8ml Mirin
- 24g Sugar

Yuzu Salt Ingredients

- 20g salt
- 2tbs of dried yuzu



Methods and Directions

Anikucho Yakitori

- Portion chicken thigh to cube
- Cure the chicken with Pisco liquor for 2 hrs.
- Portion shallot
- Take the chicken out of liquor and skew on bamboo with shallots
- Season with yuzu salt and white pepper and grill for “Shio Yakitori” and brush the yakitori sauce several times on the grill for the “Tare Yakitori”

Teriyaki Sauce

- Warm the soy sauce in a pot
- Add mirin and sugar to boil
- Yuzu Salt
- Grind the salt and dried yuzu
- Leave it overnight for the salt to absorb the flavor

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teainspired.com/dilmah-recipes 22/02/2025