

Quick and Easy Teriyaki Chicken



8 bone-in, skin-on chicken thighs (about 5 ounces each), trimmed, boned, and skin
1/2 cup soy sauce (I use low-sodium)
1/2 cup sugar
1/2 teaspoon grated fresh ginger
1 clove garlic, minced or pressed through garlic press (about 1 teaspoon)
2 tablespoons mirin (or white wine)
1/2 teaspoon cornstarch

Adjust oven rack to 8 inches below broiler; heat broiler on high.

Season thighs with salt and pepper on both sides, then place on broiler pan, folding edges under to make a neat, even packet (They should be fairly thin.)

Broil thighs for 8-14 minutes, rotating halfway through cooking. Thighs are done when they're browned and a thermometer registers 175° when inserted into the thickest part of the thigh.

While chicken cooks, make the sauce. In a saucepan, combine soy sauce, sugar, ginger, and garlic. In a separate small bowl, mix together wine and cornstarch. Stir cornstarch mixture into soy sauce mixture and bring to a boil over medium-high heat, stirring occasionally. Turn heat down to medium low and simmer sauce for 4 minutes, or until it becomes slightly thickened.

Remove chicken from oven; let rest 2-3 minutes. Slice each thigh into strips and drizzle with teriyaki sauce. Sprinkle with chopped green onions if desired.

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