



Garlic-Soy Chicken Thighs with Scallions

YIELD: Serves 8 to 10

Simple ingredients reduce to a thick, caramelized glaze, mimicking a classic Japanese preparation, while the slightly smoky, charred scallions add extra depth of flavor.

PREPARATION METHOD

1. In a bowl, combine mirin, soy sauce, and garlic.
2. Heat the griddle to 375°F (190°C).
3. Arrange chicken thighs, skin side down, on the griddle; cook until skin is golden brown and crispy, about 10 minutes.
4. Flip chicken thighs, and scatter scallions on the griddle around the chicken.
5. Cover and continue cooking until almost cooked through, 10 minutes more.
6. Remove the cover and begin basting thighs with soy sauce mixture every minute; turn thighs as needed until glaze is caramelized and thighs are cooked through, about 10 minutes more.
7. Transfer scallions to a cutting board.
8. Let cool for 1 minute, and roughly chop.
9. Sprinkle scallions over chicken thighs.
10. Top with sesame seeds, if desired.
11. Serve with cooked white rice.

Variations:

Tandoori Chicken with Lime Cucumbers

Make as directed, omitting sesame seeds. Substitute tandoori marinade for glaze and lime cucumbers for scallions. Make tandoori marinade: Combine 1 cup (236 grams) plain yogurt, 1/4 cup (30 grams) minced fresh garlic, 1/4 cup (30 grams) minced fresh ginger, 2 tablespoons (14 grams) garam masala, 2 tablespoons (8 grams) ground coriander, 2 tablespoons (30 grams) kosher salt, 2 tablespoons (10 grams) smoked paprika, 2 tablespoons (30 milliliters) vegetable oil, 1 tablespoon (6 grams) cayenne, and 1 tablespoon (6 grams) ground turmeric. Add chicken, and marinate for 2 hours before cooking. Cook as directed.

Make lime cucumbers:

Toss 4 cucumbers (1600 grams), peeled, seeded, and thinly sliced, with finely grated zest (2 grams) and juice (30 milliliters) of 2 limes, 2 tablespoons (6 grams) finely chopped cilantro, and 1 1/2 tablespoons (22 grams) honey; season with salt and pepper. Serve with chicken and rice.

BBQ Chicken with Pickled Radishes and Carrots

Make as directed, omitting sesame seeds. Substitute barbecue sauce for glaze and pickled radishes and carrots for scallions. Brush chicken thighs with 1 cup (288 grams) store-bought tomato-based barbecue sauce while cooking. Make pickled radishes and carrots: In a bowl, toss together 1 small red onion (116 grams), thinly sliced, 1 medium carrot (76 grams), peeled and cut into thin matchsticks, 8 radishes (140 grams), thinly sliced, 2 tablespoons (28 milliliters) white wine vinegar, 1 1/2 tablespoons (4 grams) chopped chives, 2 teaspoons (10 grams) sugar, and 1 teaspoon (3 grams) kosher salt until sugar and salt dissolve. Let stand 15 minutes at room temperature before serving with chicken and rice.

Pro Tip:

Chicken thighs can hold up to overcooking and still stay moist, so don't be afraid to keep basting the thighs until your desired amount of caramelization is achieved.

INGREDIENTS

- 3/4 cup (177 milliliters) mirin
- 3/4 cup (177 milliliters) soy sauce
- 6 garlic cloves (36 grams), finely grated or minced
- 12 bone-in skin-on chicken thighs (2400 grams)
- 6 scallions (60 grams), halved crosswise
- 1 tablespoon (26 grams) toasted sesame seeds, if desired
- Cooked white rice, for serving