

Teriyaki Chicken Kebabs



Ingredients:

2 kg chicken thigh fillets
20 small mushrooms, halved
skewers

Marinade Ingredients:

1 cup soy sauce	1 cup water
$\frac{3}{4}$ cup sugar	$\frac{1}{4}$ cup Worcestershire sauce
3 tablespoons white vinegar	3 tablespoons olive oil
1 onion, roughly chopped	2 garlic cloves, roughly chopped
1cm ³ fresh ginger, grated	

Method:

1. Combine all marinade ingredients in the blender.
2. Pour marinade into a large mixing bowl.
3. Dice chicken meat into 2cm squares and place in marinade mixing bowl.
4. Cut 20 skewers into halves.
5. Using gloves, push chicken pieces onto the skewers, with a mushroom halve in the centre.
6. Cook on the BBQ hotplate for about 10 minutes, turning once.