

## Chicken Yakitori Skewers with Caramel-Ginger Sauce

Grilled chicken yakitori coated in a rich Werther's caramel-ginger glaze – sweet, savoury, and irresistibly bold in every bite.



[www.werthers-original.ca](http://www.werthers-original.ca)

### Ingredients

#### Sauce Ingredients:

- 20 Werther's Original Hard Caramels
- $\frac{3}{4}$  cup water
- 1 cup ketchup
- 1 tablespoon finely grated fresh ginger
- 1 clove chopped garlic
- 1 to 2 teaspoon gochujang sauce (optional)
- 1 to 2 teaspoon sesame seeds
- 1 teaspoon onion powder
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon paprika

#### Skewers Ingredients:

- Salt and pepper to taste
- 8 skinless, boneless chicken thighs cut into strips
- 8 green onions, cut into 1-inch pieces

### Instructions

1. Place the hard caramels and water in a saucepan. Over medium-low heat, let the hard caramels melt slowly. When almost completely melted, add the remaining sauce ingredients. Bring gently to a boil. Cook for 1 to 2 minutes. Remove from heat. Let cool to room temperature. Divide into two portions. Set aside one half as a side sauce.
2. Season the chicken strips with salt and pepper. Add half of the sauce. Mix well.
3. Using skewers, assemble the yakitori skewers by threading the chicken strips in a wave-like pattern (or in a zigzag). Add 2 pieces of green onion horizontally. Set aside on a baking sheet. Repeat with the remaining ingredients.
4. Cook the skewers in a ridged pan (an air fryer or on a BBQ) for 2 to 3 minutes on each side (or until cooked through, brushing with half of the reserved sauce during the last minute of cooking). Remove from heat.
5. Serve the yakitori skewers with the remaining caramel sauce.

**Makes:** 3 to 4 servings

**Ready in:** 30 minutes

**Prep Time:** 15 min

**Cook Time:** 10 to 15 minutes