

## *Teriyaki Chicken*

### **Ingredients**

35 chicken breasts  
Oil for cooking chicken  
1.5 lit Tamari or gluten free Soy sauce  
1.5 lit Mirin  
500g Ginger chopped finely  
1kg Honey  
300ml Tbsp Sake  
6 cloves Garlic  
Spring Onion/ Sesame Seeds for garnish

### **Method**

1. Peel and chop ginger finely.
2. Marinade: Mix together: Tamari or Soy, Mirin, Ginger, Honey, Sake and whole clove of garlic peeled and crushed.
3. Cut chicken into strips, if using whole pieces of chicken poke it with a fork. Pour marinade over raw chicken and cover with glad wrap. Marinate Chicken for at least 30min.
4. Remove Garlic from marinade. Put a little oil in pan and brown chicken.
5. Add rest of marinade to pan, if necessary cover to let chicken cook. Then uncover and allow marinade to thicken.
6. Serve chicken on a bed of rice with extra marinade poured over as a sauce. Use Spring onion or toasted sesame seeds as a garnish.