



Chicken Teriyaki Skewers with Sesame Miso Dip

WINE PAIRING: HJW Magdalena Vineyard Riesling 2022



Chicken Teriyaki Skewers with Sesame Miso Dip

Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.

Photo by Paul Brissman

12 Appetizer-sized Skewers

These little skewers pack an umami punch. The sauce and dip can be made 4 days ahead... Any leftover dip can be used on roasted sweet potatoes or other vegetables.

For Teriyaki sauce

1 inch piece (10g) fresh ginger,
peeled and cut into thin slices
¼ cup low-sodium soy sauce
¼ cup mirin
¼ cup sake
¼ cup (65g) sugar

1¼ lb. boneless, skinless chicken
thighs or breasts, cut into roughly
1-inch cubes
2 scallions, cut into 1" lengths

For Sesame Miso Dip

¼ cup white miso
¼ cup well-stirred tahini
1½ Tbsp. honey or more to taste
Toasted sesame seeds for garnish
(optional)

For Skewers

6" inch wooden skewers, soaked in
cool water at least 30 minutes

Put all the Teriyaki sauce ingredients into a small saucepan and heat gently, stirring, until sugar dissolves. Turn off heat, transfer to a small bowl and cool completely.

Strain out the ginger from cooled sauce and set aside ¼ cup for basting. In another bowl, pour remainder over the chicken pieces and marinate covered in the refrigerator 30 minutes or up to 2 hours.

Drain and discard marinade from chicken. Thread two pieces of chicken onto each soaked skewer which a scallion or two between each.

Preheat an air fryer to 400°F or an oven to 425°F.

Lightly oil a sheet of foil and line the air-fryer. Working in batches, place some of the skewers in a single layer. Fold the foil over just to cover the exposed wood of the skewers. Air fry about 12 minutes, basting with reserved marinade several times, until chicken is cooked through and glazed. If oven roasting, also cover exposed sticks with foil and roast about 12 to 15 minutes, basting.

While skewers cook, whisk together dip ingredients. Whisk in enough water as needed to make a dip consistency. Garnish with sesame seeds.

Transfer skewers to a platter and serve with sesame miso dip.

For more recipes & pairing ideas visit: wiemer.com



Hermann J. Wiemer
VINEYARD