

Moke Chicken

Ingredients:

- 5 lbs of boneless/skinless chicken thighs
- 2 cups soy sauce
- 1 1/3 cups sugar
- 1/2 cup red wine
- 2 tsp sesame oil
- 2 tsp Sriracha hot sauce
- 2 tsp garlic powder



Method:

Combine everything but the chicken and mix well enough to dissolve the sugar and garlic powder. A sealed container you can shake works best.

Set aside at least one cup of marinade, and use the rest to cover the chicken in a plastic zipper bag, and refrigerate overnight.

Strain the marinade and grill the chick. While the chicken is cooking, reduce the marinade over low heat by about 1/2

When the chicken is done, foil it for 5-10 minutes, slice it up, then pour marinade over the top. Mix it all up, and serve on a bed of white rice.