

## AMERASIAN CHICKEN SKEWERS



### Ingredients:

2	Cloves	Garlic, chopped
2	Cloves	Black Garlic, chopped
1	Tablespoon	Sriracha
3	Tablespoons	Maple Syrup
¼	Cup	Soy Sauce
¼	Cup	Mayonnaise
½	Cup	Vernors® Ginger Ale
1	Tablespoon	Rice Vinegar
1	Teaspoon	Fish Sauce
2	Tablespoons	Fresh Chives, chopped
2	Pounds	Chicken Thighs, boneless and skinless
		Salt and Pepper to taste

### Directions:

1. Whisk the sriracha, maple syrup, soy sauce, mayonnaise, ginger ale, fish sauce and chives until combined.
2. Cut chicken thighs into relatively large uniform pieces. Skewer and place in a flat container and pour marinade over the top. Stir until chicken is completely coated. Cover and place in refrigerator for 3 to 6 hours, flipping over halfway through.
3. When ready to cook, remove chicken from refrigerator and salt and pepper to taste. Preheat grill to a medium-high heat.
4. Place chicken on hot grill and cook about 5 minutes, or until chicken releases easily from grill. Turn over and cook another 5 minutes. Continue to turn and cook until chicken is 165°.
5. While chicken is grilling bring marinade to a boil and cook for 5 minutes. When the chicken is done, remove from skewers, place in pan with cooked marinade and toss to coat.