



Char Siu Chicken Kebab

BY CHEF MEI LIN

SERVES 4

KNOW AHEAD:

This recipe calls for a 2-4 hour marinade. You'll need metal or wooden skewers ([like these ↗](#)) to make this dish, as well as a grill, grill pan ([like this ↗](#)) or simple stovetop pan.

INGREDIENTS → 1 Char Siu Chicken Kebab
Seasoning Card:
• 1 tsp (2 pods) Cassia Cinnamon
• 1 tsp (2 pods) Star Anise Powder
• ½ tsp (1 pod) Sichuan Pepper
• ½ tsp (1 pod) Clove Powder
• ½ tsp (1 pod) Fennel Powder
• ½ tsp (1 pod) White Pepper

SUBSTITUTIONS → **SHAOXING WINE:** If necessary, use dry sherry (never creamed sherry!)

SERVE WITH →
• Simple white rice
• Cabbage slaw
• Lime wedges

FRESH

- ½-inch piece fresh ginger
- 4 garlic cloves
- 1 lb chicken thighs, boneless and skinless
- 2 scallions, cut into 2-inch pieces (optional, to add to kebabs)
- 1 green or red bell pepper, cut into 2-inch pieces (optional, to add to kebabs)

PANTRY

- 2 Tbsp hoisin sauce
- 2 Tbsp oyster sauce
- 2 Tbsp shaoxing wine
- 2 Tbsp honey
- 1 Tbsp light soy sauce (typically lighter in color, but saltier)
- 2 tsp dark soy sauce (darker and thicker than typical soy sauce)

INSTRUCTIONS

1. MAKE THE CHAR SIU MARINADE: In a blender, add the ginger, garlic cloves, 2 Cassia Cinnamon pods, 2 Star Anise pods, 1 Sichuan Pepper pod, 1 Clove Pepper pod, 1 Fennel Powder pod, 1 White Pepper pod, hoisin sauce, oyster sauce, wine, honey, light soy sauce, and dark soy sauce. Blend the ingredients until they're fully combined.

2. PREP THE CHICKEN: Dice chicken thighs to desired size (we like 1-1½-inch cubes). Add the chicken to a ziplock bag and pour the Char Siu marinade over the chicken. Refrigerate for 2-4 hours, 4 hours at the max (it will get too salty beyond that!). When it's ready, remove the chicken from the marinade. Divide the chicken cubes into 4 equal portions and spear with a metal or wooden skewer. Add scallions or bell peppers if desired.

3. GRILL THE CHICKEN: Lightly oil your grill or pan and heat to medium-high. Once hot, grill the skewers for 5-7 minutes on each side, to form a tasty crust. When the chicken is done, it will look caramelized, and a thermometer should read 160°F when inserted in the chicken. The chicken should be firm to the touch.

4. PLATE: Serve each skewer hot off the grill with rice, cabbage slaw, and lime wedges. Eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*