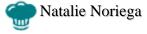


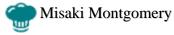
# Anikucho Yakitori





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- Sub Category Name Food Main Courses
- Recipe Source Name Dilmah Silver Jubilee

# **Ingredients**

#### Anikucho Yakitori

- 2 Chicken Thigh
- 1 Shallot
- Pinch of salt
- Pinch of pepper
- Yuzu Salt
- Pisco liquor
- Yakitori Sauce

## **Teriyaki Sauce Ingredients**

- 60ml Japanese Soy Sauce
- 8ml Mirin
- 24g Sugar

### Yuzu Salt Ingredients

- 20g salt
- 2tbs of dried yuzu



### **Methods and Directions**

#### Anikucho Yakitori

- Portion chicken thigh to cube
- Cure the chicken with Pisco liquor for 2 hrs.
- Portion shallot
- Take the chicken out of liquor and skew on bamboo with shallots
- Season with yuzu salt and white pepper and grill for "Shio Yakitori" and brush the yakitori sauce several times on the grill for the 'Tare Yakitori"

## Teriyaki Sauce

- Warm the soy sauce in a pot
- Add mirin and sugar to boil
- Yuzu Salt
- Grind the salt and dried yuzu
- Leave it overnight for the salt to absorb the flavor

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2/2