

Moke Chicken

Ingredients:

- 6-7 lbs of boneless/skinless chicken thighs
- 2 cups soy sauce
- 1 1/3 cups sugar
- 1 cup red wine
- 2 tsp sesame oil
- 1/4 cup 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 blender works nicely.

Put the marinade and chicken in a bowl, and refrigerate overnight.

Strain the marinade into a pan. Bring to a boil, then reduce heat to simmer the marinade long enough to reduce by about 1/2.

Grill the chicken. Slice it up, then pour marinade over the top. Mix it all up, and serve on a bed of white rice.

