

SCHRAMSBERG

RECIPE

ASIAN CHICKEN AND MUSHROOM SKEWERS WITH HOISIN GLAZE

*Recipe by Mary,
The Sea Salt*

PAIR WITH:

MIRABELLE BRUT

INGREDIENTS

4 chicken breasts, cut into 1.5-inch pieces

8 ounces crimini mushrooms

¼ cup Hoisin sauce
(to mix later with left over marinade as a glaze)

MARINADE

½ cup soy sauce

4 cloves garlic, peeled

2 inches fresh ginger, peeled

4 green onions
(only the light green and white parts at the bottom are for the marinade. Use the green parts of the scallions to garnish skewers.)

¼ cup cilantro stems
(not the leaves)

¼ teaspoon red pepper flakes

2 tablespoon sesame oil

1 teaspoon brown sugar

*Pulse marinade ingredients in food processor until mostly smooth. Reserve about ¼ cup for the glaze and use remaining with marinade for the chicken.



PREPERATION

- Soak bamboo skewers in water for at least an hour beforehand.
- In a shallow dish, add the marinade (after the reserving ¼ cup for the glaze), and add the cut-up chicken.
- Cover and let marinade for an hour or longer in the fridge.
- Alternating mushrooms and chicken pieces, make the skewers. Don't be afraid to let the chicken and mushrooms get cozy. They both have delicious flavors and moisture to share with each other.
- Heat grill to 500°F
- While the grill is heating, mix the glaze by whisking the Hoisin sauce into the reserved marinade.
- After grill has heated, place the kabobs on the grill and cover. Cook for 3 - 4 minutes.
- Turn skewers and cook for another 2 minutes.
- Using a barbecue brush, slather each skewer with the glaze and cover for 1 minute.
- Turn skewers and slather other side with glaze.
- Turn off grill and cover for 1 minute.
- Garnish with chopped green onions.