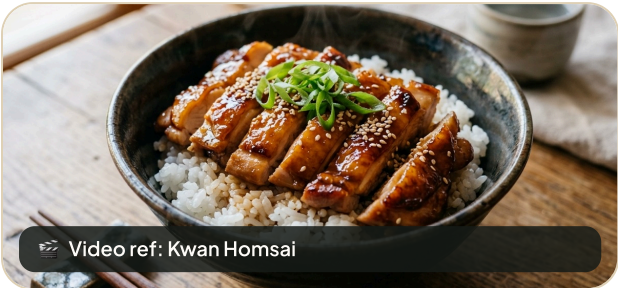


Glazed Skillet Chicken Teriyaki with Homemade Sauce

🕒 Prep: 10m 🔥 Cook: 15m ⏳ Total: 25m 🍽️ 4 servings



📺 Video ref: Kwan Homsai

MISE EN PLACE / INGREDIENTS [9]

- ☐ 1.5 lbs Boneless skin-on chicken thighs
- ☐ 0.3 cup (75ml) Japanese brewed soy sauce (Kikkoman)
- ☐ 0.3 cup (75ml) Sweet Japanese cooking wine (Mirin) (Kikkoman)
- ☐ 3 tbsp Japanese sake or dry white wine
- ☐ 2 tbsp Granulated sugar
- ☐ 1 tbsp Toasted white sesame seeds
- ☐ 1 tbsp Neutral vegetable or canola oil
- ☐ 2 stalks Scallions, thinly sliced
- ☐ 3 cups Steamed short-grain white rice, for serving

🛒 US SUPERMARKET BRAND GUIDE

Mirin: Kikkoman Kotterin Mirin
High glucose content produces the signature lacquer sheen. • 📍 Asian grocery aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Whisk Sauce

⌚ 2 min

Dissolve soy sauce, mirin, sake, and sugar together in a small bowl.
✓ Checkpoint: Homogenous dark amber liquid.
- 2

Crisp the Skin

⌚ 6 min

Heat 1 tbsp neutral oil in a heavy skillet over medium heat and place chicken thighs skin-side down. Sear 6 minutes, pressing gently with a spatula to render fat.
✓ Checkpoint: Crackling golden skin.
- 3

Flip & Degrease

⌚ 3 min

Flip chicken, cook 3 minutes, and wipe out excess rendered fat from the pan using paper towels.
✓ Checkpoint: Clean pan free of pooled fat.
- 4

Glaze, Garnish & Serve

⌚ 4 min

Pour in the teriyaki sauce and bubble 4 minutes over medium heat, spooning glaze continuously over chicken until syrupy and internal temperature reaches 175°F–185°F (79°C–85°C). Slice over 3 cups steamed white rice and garnish with 1 tbsp toasted sesame seeds and sliced scallions.
✓ Checkpoint: Thick glossy lacquer coating chicken with sesame and scallions.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR ALL POULTRY**
USDA Poultry Safety Minimum (≥165°F / 74°C) vs Dark-Meat Texture Target (175°F–185°F / 79°C–85°C): All poultry is microbiologically safe at the mandatory USDA minimum of 165°F (74°C). Cooking chicken thighs, drumsticks, and bone-in quarters to 175°F–185°F (79°C–85°C) melts collagen and yields a noticeably more tender, succulent bite.

👁️ **MASTER DONENESS CHECKPOINT:**
Deep amber glossy lacquer adhering tightly to crispy golden chicken skin.

🔬 **WHY IT WORKS:**
The Meaning of 'Teri' and 'Yaki': 'Teri' denotes luster and 'yaki' means grilled; naturally reducing mirin and soy caramelizes sugars into a lustrous glaze without artificial cornstarch.

⚠️ **TROUBLESHOOTING:**
Burnt bitter glaze: Keep heat at medium-low and swirl pan continuously once bubbles become slow and thick.

Interactive cooking mode, timers, and video guide at:
<https://cocinanding.com/recipes/pollo-teriyaki-casero>

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