



**Recipe created exclusively for Tsingtao Beer by Chinese Master Chef Martin Yan**

### **Beer-flavored Chicken Teriyaki**

**Marinade:**

1/3 cup soy sauce	1 tablespoon minced ginger	4 bone-in chicken thighs
1/4 cup mirin	1 tablespoon minced garlic	6 cups steamed rice
1/4 cup rice vinegar	1 cup Tsingtao Lager beer	
1/3 cup sugar	1 teaspoon sesame oil	

Combine all the marinade ingredients in a large bowl, stirring until sugar dissolves. Add the chicken, cover and let marinate, turning several times, overnight.

Preheat a grill to medium-high coals. Lift the chicken from the marinade and set aside. Pour the marinade into a medium saucepan and bring to a boil over high heat. Reduce the heat to medium and simmer, stirring occasionally, until reduced to about 1 cup. Grill the chicken for about 5 minutes per side, then baste the chicken with the marinade and continue to grill 2-3 minutes more per side.

Serve the chicken with steamed rice on the side. Makes 4 servings.

**Enjoy responsibly.**

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