

BBQ JAPANESE MEAT SKEWERS

Prep Time: 5 minutes (+ ½hour to marinate), Cook Time: 15-20 minutes, Serves:4-6

Our BBQ Japanese Meat Skewers are inspired by Japanese yakitori (yakitori literally means grilled chicken). We just love the strong marinade flavours.

Ingredients:

300g Pure South Lamb Rump, in thin strips
 300g Pure South Beef Rib Eye
 1 pack Waitoa Chicken Thighs, in thin strips
 10 Sea Cuisine Raw Whole Black Tiger Prawns, shell removed
 Lee Kum Kee Pure Sesame Oil, for frying

Marinade

¾ cup Lee Kum Kee Gluten Free Soy Sauce
 ¼ cup Honey, melted
 ¼ cup sake*
 2 tsp ginger, finely grated
 1 clove garlic, crushed
 1 tsp Chilli Flakes
 1 tbsp Lee Kum Kee Pure Sesame Oil
 Salt & pepper

To Garnish

A handful of Superb Herb Garlic Chives, roughly chopped
 A sprinkle Sesame Seeds, lightly toasted
 2 spring onions, finely sliced



Method

1. *To Marinade:* To make the marinade mix all ingredients together in a bowl. Season with salt and pepper. Reserve half the marinade for grilling, then spoon the other half into 3 large resealable bags.
2. Pop prawns, chicken and lamb each into the bag, move around in the marinade, then seal and refrigerate for at least 30 minutes.
3. *To BBQ:* Preheat BBQ to 200C.
4. Thread the prawns, chicken and lamb onto skewers
5. Grill on the BBQ for 5-10 minutes, basting with the remaining marinade, and turning halfway. The prawns may cook quicker. When cooked to your liking, remove from grill garnish with garlic chives, toasted sesame seeds and spring onions.



Recipe provided by Lee Kum Kee
<https://au-nz.lkk.com/>