

Spicy Chicken Skewers - adapted from Bon Appetit

- ½ cup light brown sugar (packed)
- ½ cup unseasoned rice vinegar
- ⅓ cup hot chili paste (found in the ethnic foods aisle of the grocery store)
- ¼ cup fish sauce (also known as nam pla or nuoc nam) (also in the ethnic foods aisle)
- ¼ cup Sriracha
- 2 teaspoons finely grated peeled ginger
- 1 ½ pounds skinless, boneless chicken thighs, cut into 1 ½ -2 inch pieces

If using bamboo skewers, soak them in water at least an hour.

Heat a grill to medium-high.

Whisk the marinade ingredients together and add the chicken pieces. Toss to coat. You can leave it to marinate if desired.

Thread 4-5 chicken pieces onto each skewer.

Transfer marinade to a small saucepan. Bring to a boil, reduce heat, and simmer until reduced by half, 7-10 minutes.

Grill, chicken, turning and basting with reduced marinade, until cooked through, 8-10 minutes.