

# SAMBAL CHICKEN SKEWERS

1/2 cup (packed) light brown sugar

1/2 cup unseasoned rice vinegar

1/3 cup hot chili paste (such as sambal oelek)

1/4 cup fish sauce (such as nam pla or nuoc nam)

1/4 cup Sriracha

2 teaspoon finely grated peeled ginger

1 1/2 pounds skinless, boneless chicken thighs, cut into 1 1/2-inch–2-inch pieces

8 bamboo skewers soaked in water at least 1 hour

Prepare grill for medium-high heat. Whisk brown sugar, vinegar, chili paste, fish sauce, Sriracha, and ginger in a large bowl. Add chicken and toss to coat. Thread 4 or 5 chicken pieces onto each skewer.

Transfer marinade to a small saucepan. Bring to a boil, reduce heat, and simmer until reduced by half (about 1 cup), 7–10 minutes.

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