



Glazed Teriyaki Chicken Thighs

Crispy-skinned chicken thighs are pan-seared to golden perfection and lacquered with a glossy housemade teriyaki glaze, creating a rich balance of sweet, savory, and umami flavors. Served over fluffy steamed rice and finished with fresh chives, crunchy fried garlic, and toasted sesame seeds, this elevated Japanese-inspired dish delivers quality flavor.

INGREDIENTS

For the Chicken Thighs

- 4 chicken thighs, skin on
- Salt, to taste
- Freshly cracked black pepper, to taste
- Cooked rice, for serving
- Teriyaki Sauce (*see recipe below*)
- Fresh chives, chopped, for garnish
- Fried garlic, for garnish
- Roasted sesame seeds, for garnish

For the Teriyaki Sauce

- 1/3 cup soy sauce
- 1/3 cup sake
- 1/3 cup mirin
- 1/4 cup sugar

OVERVIEW

Prep Time: 10 minutes
Cook Time: 20 to 25 minutes
Servings: 4

SAUCE OVERVIEW

Prep Time: 2 minutes
Yield: About 3/4 cup

INSTRUCTIONS

Preheat the Wildfire Griddle

- Set to low heat and preheat for 20 minutes.

Season the Chicken

- Season the skin side of the chicken thighs with salt and freshly cracked black pepper.

Cook the Chicken

- Place the chicken, skin-side down, on the griddle.
- Season the exposed side with salt and pepper.
- Cook until the skin is golden brown and very crispy.
- Flip and cook for an additional 10 minutes, until fully cooked through.

Plate and Serve

- Brush a generous layer of the cherry cola glaze over the ribs.
- Cook for 10 minutes, then flip and brush the other side with the glaze. Continue cooking for another 5-10 minutes.
- Flip the ribs one final time and apply a second coat of glaze, and cook for an additional 5-10 minutes until the sauce becomes sticky and caramelized.
- Take the ribs off the grill and serve.

For the Teriyaki Sauce

- Add soy sauce, sake, mirin, and sugar to a small saucepan. Cook on low heat, stirring occasionally, until the sauce reduces to a syrupy consistency. Glaze over the chicken just before serving.