

CHICKEN BACON KUSHIYAKI

Yakitori is one of Japan's most iconic and recognizable dishes, highlighting the versatility of the humble chicken. We want to take this one step further by creating a "new" skewer with a modern approach–layering together, curing, and smoking skin-on chicken in the style of bacon.

Yield: 250 servings

CHICKEN BACON INGREDIENTS

- [ ] 20.00 lb. Mountaire® Black Label Chicken Chop® Fresh, Boneless, Skin-on (47417), pounded very thin
- [ ] 3.25 oz. transglutaminase
- [ ] 3.75 lb. sea salt
- [ ] 5.00 lb. Okinawa black sugar
- [ ] 5.00 tbsp. cayenne
- [ ] 3.00 tbsp. black pepper, ground
- [ ] 3.00 tbsp. sansho peppercorn, ground
- [ ] 5.00 tbsp. Instacure no. 1

DIRECTIONS

For the chicken bacon, dust both sides of each pounded out Mountaire® Chicken Chop® with transglutaminase and layer together evenly across the bottom of a hotel pan, repeating until all the chicken has been used. Press the chicken overnight to remove air pockets and allow the proteins to adhere. The following day, mix together the salt, sugar, and spices to make a cure, unmold the slab of chicken, and coat generously in the cure. Wrap the entire block in cheesecloth and place over a perforated pan set over a deeper pan in the refrigerator for five days, flipping the chicken daily to ensure an even cure and drainage. After five days, rinse off all the remaining cure and allow the chicken to sit, uncovered, overnight in the fridge to form a pellicle. The following day, smoke the chicken slab at 225° F over apple wood until the center of the chicken reads 150° F for at least 3 minutes. Allow to rest for 30 minutes before pressing and cooling overnight. The following day, slice the chicken bacon into desired sizes and skewer.

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BLACK GARLIC AND CHICKEN GARUM SAUCE

Yield: about 1.5 qt.

INGREDIENTS

- [ ] 6.00 lb. Mountaire® Black Label Chicken Chop® Fresh, Boneless, Skin-on, pan-roasted until deeply caramelized
- [ ] 1.50 qt. water
- [ ] 1.00 oz. 100% freeze-dried pork pancreas
- [ ] 0.75 cup shiro soy sauce
- [ ] 2.00 oz. ginger, fresh, cut in half vertically
- [ ] 6.00 oz. black garlic puree
- [ ] 2.00 tbsp. rice vinegar
- [ ] 2.00 tbsp. Okinawa black sugar
- [ ] 1.00 tbsp. salt

TO FINISH

- [ ] Thinly sliced chives, as needed
- [ ] optional sudachi or yuzu zest

DIRECTIONS

For the garum, sear the chicken on both sides over medium-high heat until both sides are caramelized, but not necessarily cooked through. Allow to rest until cool enough to handle, then cut into a large dice. Transfer the chicken to a blender with 50% of its weight in water and 1% weight in pancreas. Blend into a paste, then transfer to a vacuum bag and cook sous vide at 140° F for three hours, massaging the bag occasionally. When complete, strain through a chinois, pressing gently to extract the liquid but not press the solids through. Transfer 30 oz. of the garum to a saucepot, reserving the rest for another use, then season with the additional ingredients, and bring to a simmer. Remove from heat and allow the ginger to steep for 30 minutes before cooling.

To serve, cook the skewers over charcoal until caramelized and heated through. Brush with the Black Garlic and Chicken Garum Sauce, sprinkle with chives, and finish with a rasp of zest.

NOTES

This recipe takes about nine days—one day for chicken assembly, five days for cure, one day to form a pellicle, one day to smoke, and overnight to cool.

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