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# Garlicky Shoyu Chicken

## Description

***Chef's Note: This recipe is a favorite of our customers! After braising the chicken the sauce is thickened into a glaze that is so yummy with rice.***

Total time: 1 hr   Yield: 6 servings

## Ingredients

1/2 cup minced garlic cloves  
1 2" piece of garlic, pounded flat  
2 cup lite sodium shoyu (can be substituted with 1 1/2 cup regular shoyu & 1/2 cup water)  
1/2 cup sugar  
1/2 cup brown sugar  
2 cup water  
6 chicken quarters, trimmed of excess fat & skin  
1/4 cup cornstarch mixed with water until thick yet pourable

Prep Time: 10 min   Cooking Time: 50 min   Total Time: 1 hr

## Instructions

Prepare the sauce by combining the garlic, ginger, shoyu, sugar, brown sugar and water. Mix well until the sugars have dissolved.

Trim the chicken and place skin side up in a large pot. Pour the sauce over the chicken.

The liquid won't immerse the chicken but the pieces should be partially covered in the sauce. Cover the pot tightly with foil but leave a 1" gap for steam to escape. Heat on high for 6 to 7 minutes or until you see steam wafting from the foil gap, then reduce heat to medium and continue cooking for 40 minutes. Set a timer and check the liquid depth at 30 minutes – if the sauce has reduced a lot, add a big splash of water and continue cooking for 10 minutes.

Remove the chicken from the pot and place on a rimmed platter. Add water to the corn starch so it doesn't clump, then add to the sauce and continue to cook for 2 to 3 minutes, the sauce will transform into a thick glaze. Pour over the chicken pieces and serve over hot rice.

## Recipe brought to you by:

Chef Michi Holland