

# Honey Porter Glazed Chicken Skewers

Yield: 4 servings

## Ingredients

- 2 cloves garlic, grated with a microplane (or minced)
- 1/3 cup honey
- 1/2 cup porter or stout beer
- 1 tsp red pepper flakes
- 1/2 tsp Dijon mustard
- 1/4 cup soy sauce
- 1/4 tsp pepper
- 1 tbs olive oil
- 1/4 cup chopped shallots (about 1 medium shallot)
- 6 boneless skinless chicken thigh fillets, cut into cubes
- oil for the grill
- Chopped cilantro for garnish (optional)

## Instructions



1. In a small bowl whisk together the garlic, honey, porter, red pepper flakes, mustard, soy sauce and pepper. Add the chicken cubes, refrigerate for 1 hour and up to overnight.
2. Remove the chicken from marinade (reserve the marinade) thread the chicken through wooden skewers.
3. In a pot over medium high heat, add the olive oil and shallots. Sautee until shallots have softened, about 5 minutes. Add marinade and boil, stirring frequently, until reduced and thickened, about 8 minutes.

### Grill directions:

4. Preheat grill to medium high.
5. Brush the grill lightly with oil.
6. Brush the chicken with the glaze, place on the grill. Brush with glaze and turn every 2-4 minutes until cooked through, about 10 minutes.
7. Sprinkle with chopped cilantro prior to serving.

### Oven directions:

8. Preheat the oven to 400. Place chicken on a baking sheet covered with aluminum foil. Brush liberally with glaze. Roast at 400 for 30-40 minutes, brushing with glaze every 8-10 minutes until cooked through.
9. Sprinkle with chopped cilantro prior to serving.

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