



Bourbon Glazed Chicken Skewers for Easy Meals

The First Bite That Hooked Me

The smell of bourbon and brown sugar hit me first. Then came the sizzle of chicken skewers in my friend's air fryer. One bite—crispy outside, juicy inside—and I was sold. **Ever wondered how you could turn Bourbon Glazed Chicken Skewers into something unforgettable?** It's all in the glaze. That sticky-sweet mix with a smoky kick makes every bite pop. Trust me, your taste buds will thank you.

My Messy First Try

I burned the glaze. Badly. My kitchen smelled like charred sugar for days. But the chicken? Still delicious. **That's the magic of home**

cooking—even mistakes taste good. Now I set a timer for the glaze. Perfection takes practice. Share your first kitchen fail in the comments!

Why These Skewers Shine

- The bourbon adds depth, not booze—just rich, caramel notes. - Rice vinegar balances the sweetness, so it's not too heavy. **Which flavor combo surprises you most?** Is it the ketchup-honey twist or the soy-paprika punch? Try it and tell me!

A Dish With Roots

This recipe mixes Southern bourbon traditions with Asian-inspired marinades. *Did you know skewers date back to ancient Greek street food?* Cultures worldwide love food on sticks. It's simple, shareable, and always fun. What's your favorite skewer memory? Grill, air fry, or campfire?



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Ingredients:

Ingredient	Amount	Notes
Wooden skewers	As needed	Soaked in water for 30 minutes
Boneless skinless chicken breasts	1 1/2 pounds	Cut into 1 1/2-inch chunks
Bourbon	1/2 cup (4 ounces)	
Soy sauce	1/4 cup (64 g)	
Light brown sugar	1/4 cup (50 g)	Packed
Honey	2 tablespoons	
Ketchup	2 tablespoons	
Rice vinegar	2 teaspoons	
Garlic	2 teaspoons	Minced
Paprika	1 teaspoon	
Black pepper	1/2 teaspoon	
Parsley	As needed	For garnish

How to Make Bourbon Glazed Chicken Skewers**Step 1**

See also Sweet Bread Strata

Mix bourbon, soy sauce, brown sugar, honey, ketchup, vinegar, garlic, paprika, and pepper in a saucepan. Heat until slightly thick, 3-4 minutes. Let cool 5-10 minutes. (Hard-learned tip: Don't skip cooling—hot marinade cooks chicken unevenly.) **Step 2** Toss chicken with marinade in a bowl or bag. Save 1/2 cup marinade for later. Chill 1-4

hours for best flavor. Longer soak means richer taste. **Step 3** Thread 4-5 chicken cubes onto soaked skewers. Air fry at 400°F for 11-12 minutes, flipping halfway. Check temp hits 165°F. **Step 4** Boil reserved marinade until thick, 3-5 minutes. Brush glaze on cooked skewers. Garnish with parsley. Serve hot. **What's the safest way to check chicken doneness?** Share below! **Cook Time:** 11 minutes **Total Time:** 1 hour 26 minutes **Yield:** 8 skewers **Category:** Dinner, Grilling

Try These Tasty Twists

Spicy Kick Add 1 tsp chili flakes or sriracha to the marinade. Heat lovers will beg for more. **Pineapple Sweet** Thread fresh pineapple chunks between chicken. Grills up sticky-sweet with a tropical vibe. **Herb Garden** Swap parsley for rosemary or thyme. Earthy flavors pair well with bourbon. **Which twist would you try first?** Vote in the comments!

Serving Ideas & Sips

Pair skewers with fluffy rice or grilled veggies. Add a crisp salad for crunch. Drink match: Iced tea (non-alcoholic) or a bourbon lemonade (boozy). Both balance the glaze's sweetness. **Which would you choose tonight?** Tell me below!



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Storing and Reheating Your Skewers

Let's talk leftovers. These skewers keep well in the fridge for 3 days. Just pop them in an airtight container. Want to freeze them? Wrap each skewer in foil first. They'll last up to 3 months. *Fun fact: I once forgot a batch in my freezer for months—still tasted great!* Reheat in the air fryer at 350°F for 5 minutes. Batch-cooking tip: Double the marinade and freeze half for next time. Why this matters: Meal prep saves busy nights. Ever tried freezing skewers before? Share your tricks!

See also [Lemon Caper Glazed Salmon Fillet](#)

Fixes for Common Skewer Struggles

Your Skewer Questions, Answered

Q: Can I make this gluten-free? A: Yes! Swap soy sauce for tamari or coconut aminos. Easy fix. **Q: How far ahead can I prep?** A: Marinate chicken up to 4 hours. Don't go longer—it gets mushy. **Q: No bourbon on hand—what works?** A: Use apple juice plus 1 tsp vanilla. Sweetness stays, booze goes. **Q: Can I double the recipe?** A: Absolutely. Just cook in batches to avoid crowding the air fryer. **Q: Grill instead of air fry?** A: Sure! Grill on medium-high for 10 minutes, flipping often. Why this matters: Swaps make recipes fit your life. Which swap will you try first?

Let's Keep the Conversation Going

Nothing makes me happier than seeing your kitchen wins. Did these skewers hit the spot? Snap a pic! Tag **Savory Discovery** on Pinterest so I can cheer you on. Cooking's better when we share the joy. Happy



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cooking! —Elowen Thorn.