



Easy Grilled Yakitori Chicken Skewers Recipe

The First Bite

I remember my first taste of yakitori in a tiny market. The sweet, smoky smell hit me first. Then the sticky glaze on the chicken. It was pure magic on a stick. **Ever wondered how you could make this magic at home?** This recipe brings that street food joy to your backyard. It is simpler than you think. The key is in the marinade. It turns simple chicken into something special.

My Kitchen Adventure

My first try was a little messy. I did not double the freezer bags. A small leak made my fridge smell like soy sauce for a week. But the chicken

still tasted amazing. That little mess taught me a good lesson. **Home cooking is not about being perfect. It is about the joy of creating something delicious.** A small mistake cannot ruin good food made with care.

Why It Works

This dish works because of two things. First, the sweet honey balances the salty soy sauce. Second, boiling the chicken first makes it so tender. Then the grill adds a crispy, charred finish. It is the best of both worlds. **Which flavor combo surprises you most, the sweet and salty or the tender and crispy?** Tell me what you think when you try it.

A Quick History

Yakitori comes from Japan after World War Two. Street vendors began grilling skewered chicken over charcoal. It was a cheap and tasty meal for workers. It quickly became a beloved snack everywhere. *Did you know “yaki” means grilled and “tori” means bird?* This simple food has a rich story. Have you ever tried a classic street food from another country? Share your favorite with me.



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Ingredients:

Ingredient	Amount	Notes
Chicken wings	16 whole	
Seasoned rice wine vinegar	1 cup	
Honey	1/2 cup	
Low sodium soy sauce	1 cup	
Garlic	2 teaspoons	Minced
Peanut or Vegetable Oil	2 tablespoons	
Lemons	3	Cut into wedges

Making Your Yakitori Skewers

Step 1 First, boil your chicken wings in salted water. They are done when they float to the top. This takes about fifteen minutes. Let them cool on a paper towel.

See also Creamy Chicken Rice Casserole Comfort Dish

Step 2 Next, mix your marinade ingredients in a bowl. Use soy sauce, honey, vinegar, garlic, and oil. Whisk it all together until it is smooth. This sweet and salty mix is key. **Step 3** Place the cooled wings into strong freezer bags. Pour the marinade over the chicken in the bags. Seal them up tight and massage the sauce in. Let them sit in your fridge for hours. (Hard-learned tip: double-bag them to avoid messy leaks!).

Step 4 Finally, grill the marinated chicken on medium-high heat. Cook for five to six minutes on each side. You want a nice, sticky char on the outside. Serve with fresh lemon wedges for squeezing. **What is the first sign that your boiled chicken wings are ready?** Share below!

Cook Time: 20 minutes **Total Time:** 45 minutes **Yield:** 4 servings

Category: Dinner, Appetizer

Try These Tasty Twists

Change up your yakitori game with these fun ideas. You can use different proteins or flavors. It is an easy way to keep dinner exciting.

Spicy Mango Add some chili flakes and mango chunks to the skewers.

Teriyaki Tofu Use firm tofu instead of chicken for a vegetarian option.

Pineapple Punch Add sweet pineapple pieces between the chicken chunks. **Which of these twists would you try first? Let me know in the comments!**

Serving Your Perfect Skewers

These skewers are great with simple sides. I love them with steamed white rice. It soaks up the extra sauce. A simple cucumber salad is also very refreshing. For drinks, try a cold Japanese beer. A crisp lager is perfect. For a non-alcoholic choice, iced green tea is my go-to. It balances the salty-sweet flavor so well. **Which would you choose tonight, a cold beer or some iced tea?**



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Storing Your Leftover Yakitori

Let your cooked skewers cool completely first. Then store them in an airtight container. They will keep in the fridge for up to four days. You can also freeze them for a future quick meal. I always make a double batch for this reason.

See also [Balsamic Garlic Dijon Grilled Chicken Skewers](#)

Reheat them in the oven or on the grill. This keeps them from getting soggy. It brings back that nice crispy outside. What is your favorite way to reheat leftovers? Batch cooking saves so much time on busy nights.

Fixing Common Yakitori Problems

Is your chicken sticking to the grill? Make sure the grates are very hot and well-oiled. This creates a non-stick surface. Are the skewers burning? Move them to a cooler part of the grill. The sugar in the marinade can burn easily.

Not getting that sticky glaze? Pat the chicken dry before grilling. Too much marinade will steam it. A dry surface helps the glaze form. This matters because that glaze holds all the flavor. My first batch was a soggy mess!

Your Yakitori Questions Answered

Can I make this gluten-free? Yes! Use tamari instead of regular soy sauce. It works perfectly.

How far ahead can I make it? You can marinate the chicken for up to

a full day. It gets more flavorful.

What can I use instead of honey? Maple syrup or agave nectar are great swaps. They provide the same sweetness.

Can I double this recipe? Absolutely. It scales up very well for a crowd. Just use a bigger bowl.

Do I have to boil the wings first? It ensures they are fully cooked before grilling. It is a safety step.

Share Your Grilled Masterpiece

I hope you love this simple, tasty recipe. It always reminds me of summer nights. Show me your beautiful skewers. Tag **Savory Discovery on Pinterest** with your photos. I would love to see your kitchen wins.

Happy cooking! —Elowen Thorn.

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Easy Grilled Yakitori Chicken Skewers Recipe





Easy Grilled Yakitori Chicken Skewers Recipe | 12

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Easy Grilled Yakitori Chicken Skewers Recipe

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Easy Grilled Yakitori Chicken Skewers Recipe | 14

Cooking Method: [Grilling](#)



Easy Grilled Yakitori Chicken Skewers Recipe | 15

Cuisine:[Japanese](#) [Asian](#)



Easy Grilled Yakitori Chicken Skewers Recipe | 16

Courses: [Main Appetizer](#)



Easy Grilled Yakitori Chicken Skewers Recipe | 17

Difficulty: **Beginner**



Easy Grilled Yakitori Chicken Skewers Recipe | 18

Prep time: **25 minutes**



Easy Grilled Yakitori Chicken Skewers Recipe | 19

Cook time: **20 minutes**



Easy Grilled Yakitori Chicken Skewers Recipe | 20

Rest time:



Easy Grilled Yakitori Chicken Skewers Recipe | 21

Total time: **45 minutes**



Easy Grilled Yakitori Chicken Skewers Recipe | 22

Servings: **4 servings**



Easy Grilled Yakitori Chicken Skewers Recipe | 23

Calories: **kcal**

Best Season:**Summer**

Description

Yakitori Chicken is a sweet and sticky chicken cooked on the grill. Made

from a simple soy sauce marinade, it can be served as an entree or appetizer!

See also Perfect Pancakes

Ingredients

- 16 whole chicken wings
- 1 cup seasoned rice wine vinegar
- 1/2 cup honey
- 1 cup low sodium soy sauce
- 2 teaspoons minced garlic
- 2 tablespoons Peanut or Vegetable Oil
- 3 lemons (cut into wedges)

Instructions

1. Fill a large pot or Dutch oven halfway with water, bringing to a rapid boil. Salt generously and then add half of the 16 whole chicken wings (or whatever fits, being careful not to crowd the pot or overflow).
2. Wings are done when they begin to float, approximately 15 minutes. Remove floating wings to a paper towel lined baking sheet and allow to cool and drain. Continue until all wings are cooked.
3. Use 4 larger freezer bags, double bagged to make two (chicken pieces poke through). Divide wings evenly, 8 and 8, into doubled bagged freezer bags.
4. In a medium bowl, whisk together 1 cup seasoned rice wine vinegar, 1/2 cup honey, 1 cup low sodium soy sauce, 2 teaspoons minced garlic and 2 tablespoons Peanut or Vegetable Oil. Divide evenly between the two bags.
5. Massage the marinade into the chicken and place into the

refrigerator for 2 hours-24 hours.

6. Remove the chicken from the bag and marinade, discarding the marinade. Heat the grill to medium high heat (about 350°F). Grill on each side for 5-6 minutes or until the chicken starts to look sticky and glazed. Remember it is already cooked, so you are just reheating and charring for flavor and presentation.
7. Serve with the 3 lemons. Squeeze the fresh lemon juice on chicken before eating. You can half the lemons and grill them for added visual appeal. Warmed lemons will actually produce more juice!

Notes

If you've tried this recipe, please leave us a comment and let us know how it went!

Keywords: Yakitori, Chicken, Skewers, Grill, Japanese, Appetizer