



Kkochigui

Grilled Skewers | 꼬치구이



A beloved Korean street-food and *anju* staple featuring tender pieces of meat (most famously chicken thigh paired with scallions), seafood, or vibrant vegetables threaded onto long bamboo skewers and grilled over high heat or open flames. Glazed with a sweet-savory soy glaze (*ganjang*) or a fiery red chili sauce (*yangnyeom*), these caramelized skewers are an iconic sight at street stalls (*pojangmacha*) and night markets across Korea.

 **Prep: 15 mins** | **Cook: 15 mins** |  **Easy** |  **Street Food & Anju** | 
High Protein

Ingredients (2-3 servings)

- **Main Ingredients:** 400g boneless chicken thighs (*dak-daarisal*, cut into bite-sized cubes), 3–4 stalks green onion (cut into 3–4 cm lengths), bamboo skewers
- **Sweet & Savory Soy Glaze (*Ganjang* Style):** 2 tbsp soy sauce, 1.5 tbsp sugar, 1 tbsp mirin (cooking wine), 1.5 tbsp rice syrup (*mulyeot*), 1 tsp minced garlic, 1 tsp sesame oil, a pinch of black pepper
- **Spicy Sauce Option (*Yangnyeom* Style):** 1.5 tbsp gochujang, 1 tbsp gochugaru, 1 tbsp soy sauce, 1.5 tbsp rice syrup, 1 tsp minced garlic, 1 tsp sesame oil
- **Finishing Touches:** 1 tbsp cooking oil, 1 tbsp toasted sesame seeds

Allergy Information

- **Contains:** Chicken, Soy (Soy sauce, Gochujang), Wheat (Soy sauce, Gochujang), Sesame

Equipment

- Long Bamboo Skewers, Grill Pan or Cast-Iron Skillet (or Charcoal Grill), Basting Brush, Tongs, Small Saucepan

Cooking Instructions

1. **Prepping & Soaking Skewers:** Soak bamboo skewers in cold water for 20 minutes to prevent them from burning on the grill. Cut chicken thighs into 2.5 cm cubes and green onions into matching 3–4 cm lengths.
2. **Threading the Skewers:** Alternate threading pieces of chicken thigh and green onion onto the soaked bamboo skewers, starting and ending with chicken cubes.
3. **Preparing the Glaze:** Combine soy sauce, sugar, mirin, rice syrup, minced garlic, black pepper, and sesame oil in a small saucepan. Simmer over low

heat for 2–3 minutes until slightly thickened into a glossy syrup.

4. **Grilling the Skewers:** Heat 1 tbsp cooking oil in a grill pan over medium-high heat. Place skewers in the pan and cook for 4–5 minutes per side until the chicken is cooked through and lightly charred around the edges.
5. **Glazing & Caramelizing:** Reduce heat to medium-low. Brush the sweet-savory or spicy sauce generously over both sides of the skewers during the last 2 minutes of grilling, turning frequently so the glaze caramelizes without burning. Garnish with toasted sesame seeds and serve piping hot.

Cooking & Pairing Tips

- **Use Thigh Meat for Maximum Juiciness:** Chicken thigh meat (*dak-daarisa*) retains its rich moisture and fat content on the grill, whereas chicken breast can dry out quickly.
- **Soak Bamboo Skewers First:** Submerging wood or bamboo skewers in water for at least 20 minutes prevents them from scorching, smoking, or snapping under intense grill heat.
- **The Street Stall (*Pojangmacha*) Vibe:** Serve alongside pickled yellow radish (*danmuji*) or pickled radish cubes (*chikin-mu*). Pairs iconically with chilled draft beer (*saeng-maekju*), cold soju, or sparkling cider.

Storage Instructions

- Best enjoyed piping hot straight off the grill. Leftover skewers can be removed from sticks and stored in an airtight container in the refrigerator for up to 2 days. Reheat in an air fryer at 180°C for 3–4 minutes or in a lightly oiled pan over medium heat.

Nutrition Facts (Estimated)

- Total Content : Approx. 450g (2-3 servings total)
 - Calories : 680 kcal total (approx. 151 kcal per 100g / 226 kcal per 1 serving)
 - Sodium : 890mg (45%)
 - Total Carbohydrate : 28g (9%)
 - Sugar : 16g (16%)
 - Total Fat : 32g (59%)
 - Trans Fat : 0g
 - Saturated Fat : 8g (53%)
 - Cholesterol : 180mg (60%)
 - Protein : 68g (124%)
 - Calcium : 50mg (5%)
-

Editor's Review

1. A Sensual Fusion of Smoky Char, Sweet-Savory Glaze, and Juicy Tenderness

The moment a savory-sweet, glazed chicken and scallion skewer—grilled to golden, smoky perfection—hits the palate, an exquisite burst of rich meat juices combined with the sweet, charred freshness of green onions floods the senses. The harmonious balance of deep smoky depth and tender texture delivers an endlessly satisfying and dynamic gastronomic experience.

2. Culinary Mastery Forged by Alternating Assembly and Direct-Flame Caramelization Science

Kkochi-gui stands as a masterclass in skewered searing, utilizing alternating layers of meat and vegetables to ensure uniform thermal penetration while employing direct radiant heat to rapidly caramelize glazes and lock in internal juices. Managing thermal intensity to render subcutaneous fats without scorching represents fundamental culinary science that achieves peak textural harmony.

3. Heartwarming Solace Rising from the Cozy Smoke of a Street Stall

Rising from the warm, bustling haze of a roadside evening stall, a piping-hot chicken skewer acts as a comforting remedy for daily weariness, filling the spirit with unpretentious warmth. Savoring each bite straight off the stick offers a nostalgic ritual of purification, washing away exhaustion and granting an authentic sanctuary of peace at the end of a long day.

