



YUM YUM CHICKEN, A CREW AND FAMILY FAVORITE

Yum Yum Chicken is a recipe that Firefighter Sakoda's grandmother use to make. It never had a name until Sakoda's crew started to call it "Yum Yum Chicken." It serves roughly 9 to 10 people, and can easily be cut in half.

MARINADE

1 Cup Soy Sauce
1 Cup Miso Paste
1 Cup Peanut Butter
1 Cup Brown Sugar

Fresh Garlic and Ginger
Small Bunch Green Onions
8-10 Pounds Boneless,
Skinless Chicken Thighs

Blend all of your ingredients together with a food processor or blender. Add 8-10 pounds of thawed chicken thighs to the mixture. Cover and let marinade over night or at least for four hours. When ready, remove chicken from the marinade and grill until it is done.

COCONUT RICE

Jasmine Rice
2 Tablespoons Coconut Oil
Coconut Milk
Fresh Cilantro
Fresh Lime
Salt

Wash jasmine rice under cold, running water until water runs clear to remove extra starch from rice. In a large pot, add 1-2 tablespoons of coconut oil and add raw rice. Sauté rice until lightly browned. Add coconut milk to rice (follow rice recipe from bag and replace water with coconut milk).

Add a pinch of salt and bring rice to a boil, stirring frequently. Cook rice for 2-3 minutes. Next, turn the heat down to a simmer and cover for 15 minutes. Turn off the heat and let rice sit, covered for 30-45 minutes. Fluff rice and add chopped cilantro and fresh lime juice prior to serving.

