

MISO-HONEY GRILLED CHICKEN THIGHS

(adapted from [The New York Times](#))

4 tablespoons white miso
4 tablespoons mild honey
4 tablespoons soy sauce
1 tablespoon rice vinegar
2 teaspoons finely grated fresh ginger
2 teaspoons chili crisp
2 tablespoons canola oil
2 tablespoons water
8 boneless, skinless chicken thighs

Make the marinade: In a bowl, whisk together the miso, honey, soy sauce, rice vinegar, ginger, chili crisp sauce –garlic sauce, oil and water. Reserve a little bit of the marinade for serving.

Place the chicken in a shallow dish or zip-top bag and pour the remaining marinade over the top. Toss the chicken until coated and let marinate in the refrigerator for 30 minutes.

Grill the chicken for about 15 minutes, turning the pieces halfway through the cooking time. Serve with the reserved marinade. Adjust seasoning if needed, but remember miso is very salty so you should not need to add additional salt.