

Subarashii Kudamono Asian Pear BBQ Chicken with Grilled Pears

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Serves 4

Ingredients:

- 1/2 cup (55g) soy sauce
- 1/4 cup (50g) packed dark brown sugar
- 2 Tbsp (30g) Subarashii Kudamono pear vinegar
- 1/4 cup (60g) grated Subarashii pear and juices
- 3 Tbsp (45g) Subarashii pear spread
- 1 Tbsp (15g) gochujang (Korean chili paste)
- 1 Tbsp (10g) toasted sesame oil
- 1 Tbsp (15g) grated peeled fresh ginger
- 3 cloves garlic, grated or minced (25g)
- Pinch of kosher salt or sea salt
- Freshly ground black pepper
- 6 boneless skinless chicken thighs
- Vegetable oil, for grilling

For the Chicken:

In a large bowl, stir together the soy sauce, brown sugar, scallions, pear vinegar, grated pear, pear spread, chili paste, sesame oil, ginger, garlic, salt, and a generous amount of pepper until the sugar has dissolved. Add the chicken to the bowl and mix to coat all sides. Cover and let marinate in the refrigerator, tossing once or twice, for at least 4 hours or up to overnight.

Before grilling, let the chicken come to room temperature, about 30 minutes. Preheat a gas or charcoal grill to medium-high heat.

Lightly brush the grates with vegetable oil. Shake any excess marinade off the chicken and arrange on the grill without crowding. Grill, basting with the marinade generously as needed, and flipping the thighs halfway through, until cooked through, about 15 minutes. Use a instant read thermometer to check that the chicken is cooked through, at the thickest part it should read 165F / 75C.

Keep an eye out on the temperature; if the grill is too hot, the outside of the thighs will burn before the inside is done. Transfer the chicken to a board and allow to rest.

For the Grilled Asian Pears:

- 3-4 large Subarashii Kudamono pears, cored and cut into wedges
- 1/3 cup honey
- 3 Tbsp Subarashii Kudamono aged pear vinegar
- 1 1/2 Subarashii Kudamono pear spread
- 1 Tbsp butter
- Freshly ground black pepper
- Extra virgin olive oil for brushing
- A few handfuls of arugula

In a small saucepan, whisk together the honey, vinegar, spread, butter over low heat. Stir until combined and thickened slightly. Add a good amount of freshly ground black pepper to taste (about 15 grinds). Set aside in warm place.

For the pears: Brush the cut sides of the pears with olive oil lightly. Grill cut side down for 4-5 minutes over medium heat until caramelized and grill marks appear. Flip over and cook for another 4-5 minutes until marks appear. Remove from heat.

Place the pears on a platter and drizzle over the honey pear sauce. Serve alongside the barbecue chicken, and on a bed of arugula, if you like.

