



**KIKKOMAN**<sup>®</sup>

Brine a Juicy Bird  
House Party

#KikkomanParty

## Savory Chicken Brine

Ingredients (Makes 6 servings)

- 5-6 pound whole chicken
- 1 gallon cold water
- 1 tablespoon dried sage
- 1 tablespoon dried celery seed
- ½ tablespoon dried thyme
- ¾ cup kosher salt
- ¾ cup sugar
- ¾ cup Kikkoman Soy Sauce\*
- 2 tablespoons of seasoned salt

\*May substitute Gluten-Free or Gluten-Free Tamari Soy Sauce



### Instructions

Remove giblets from chicken cavity, rinse chicken inside and out. In a large stock pot or container, mix water, sage, celery seed, thyme, salt sugar, and soy sauce to create brine. Stir well until the sugar and salt are dissolved. Place the chicken in the brine, cover and refrigerate for at least 4 hours or overnight. Remove chicken from the brine and rinse well inside and out. Sprinkle with 2 tablespoons of seasoned salt. Bake the chicken at 400°F for 45 minutes.



**KIKKOMAN**<sup>®</sup>

Brine a Juicy Bird  
House Party

#KikkomanParty

## Teriyaki Meatballs

(Makes 6 to 8 appetizer servings )

### Ingredients

- 1/2 cup Kikkoman<sup>®</sup> Panko Bread Crumbs
- 1 egg, beaten
- 2 tablespoons Kikkoman<sup>®</sup> Soy Sauce
- 1 pound lean ground beef
- 1/4 cup crushed pineapple, drained (optional)
- Cooking spray
- 1/4 cup Kikkoman<sup>®</sup> Teriyaki Takumi, Original



### Instructions

Combine first 3 ingredients in large bowl; let stand 5 minutes. Thoroughly mix in beef and pineapple. Shape into 1-inch diameter meatballs and place, 1 inch apart, on shallow baking pan, sprayed with cooking spray. Bake in 375° F oven 12 minutes, or until meatballs are cooked through. Transfer meatballs to bowl; add teriyaki sauce and stir to coat all pieces evenly with sauce.