Chicken Teriyaki

2 pounds boneless chicken thighs

3 1/2 Tablespoons sake

1 Tablespoon cornstarch

3 Tablespoons soy sauce

1 Tablespoon sugar

2 tablespoons fresh ginger, grated

2 teaspoons vegetable oil

Cut chicken into 1 1/2" pieces.

Add 1 1/2 T. sake and cornstarch to chicken.

Combine soy sauce, sugar and remaining sake.

Microwave 30 seconds.

Place strainer over bowl of soy mixture.

Add ginger to strainer.  Press juice from ginger.

Discard solids.

Heat oil in skillet.

Add chicken and cook 6-8 minutes without moving.

Flip chicken and cook 2 minutes longer.

Transfer chicken to a paper towel lined plate.

Wipe out skillet.

Add chicken and soy mixture to skillet. and cook 2 minutes.

Transfer chicken to serving bowl.

Pour glaze through strainer.

Drizzle 2 T. glaze over chicken and serve the remaining glaze separately.