

Recipe Booklet

O-YAKI SKEWER SYSTEM

More Recipes
available at
O-YAKI.COM

We hope you enjoy these recipes
and create more of your own to use
with your Skewer System

Before cooking with your
O-Yaki Skewer System

Please read the User Manual
included with your
O-Yaki Signature Set or Compact Set

Check out **oyakiproducts.com** for more tips,
tricks, and additional recipes.

**Email us to receive a digital color copy of the
recipe book with these and additional recipes.**

We invite you to share your own recipes on the
site or through our Facebook page

**@oyakiskewers, @oyakiproducts
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Share your o-yaki photos on Twitter or
Instagram and tag us **#oyakiskewers,
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Cooking with O-yaki . . .

Be sure to review your O-yaki Skewer System User Manual before getting started: proper assembly - oven use - grill use - safety tips - cleaning & storage tips -

Before Preheating your Oven . . .

- Set one oven rack on the lowest position and remove & set aside any other oven racks.
- Line a rimmed baking sheet with aluminum foil for easier cleanup

Tips for a Better Grilling Experience . . .

- Use your favorite marinade or just salt and pepper with a little olive oil. Feel free to experiment with commercially available marinades and sauces as well.
- The metal skewers will conduct heat thru the core of the food, so it will cook in a shorter time
- Marinated or well-oiled meat could slide down the skewer. Separating the meat with a vegetable works well.
- Vegetables like peppers, onions, scallions, mushrooms, tomatoes, asparagus, fennel, turnips work great!
- Thread peppers with the skin side up towards the top of the skewer for better charring.
- To avoid crowding at the bottom of the skewers use a mushroom stem down
- Cooking times vary depending on the accuracy of your oven, size of pieces and desired doneness. Experiment a few times till you get the results you like.

French Brochetes

PREP TIME	COOK TIME	SERVES
10 mins	15-25 mins	8

Ingredients

Marinade

- 1 onion, finely chopped
- 6-8 garlic cloves, chopped to a paste
- 2 tbsp fresh rosemary, chopped into the garlic
- 1 tbsp fresh thyme, coarsely chopped
- 4 tbsp white wine vinegar
- 4 tbsp olive oil
- 2 tsp salt
- 1 tsp black pepper, freshly ground

Reserve 2 tbsp. of marinade for additional vegetables

Main Ingredient**

- 3 lbs boneless chicken breast, cut into 1 inch cubes

Optional vegetable additions

- 16 button mushrooms
- 16 pearl onions, peeled

Method

PREHEAT OVEN TO 450 F (232 C)

Add the marinade mixture to the cubed chicken and refrigerate for at least 1 hour.*

Toss additional vegetables in the reserved marinade

Thread marinated chicken onto your O-yaki skewers - intermix with onions or mushrooms.

Arrange loaded O-yaki skewers into your O-yaki stand placed on an aluminum foil lined baking sheet and place in your preheated oven.

Roast at 450F for 12-15 minutes. Alternatively, Roast at 350F (176 C) for 20 minutes. Finish on Hi Broil for 5 minutes.

Remove from oven and serve.

** This marinade can be used with beef or lamb as well. Be sure to adjust cook time to 10-12 mins

Jamaican Jerk

PREP TIME	COOK TIME	SERVES
10 mins	15-25 mins	8

Ingredients

Marinade

- 3 whole scallions, chopped into 3-4 pieces
- 6 large garlic cloves
- 1 small onion, cut into quarters
- 4 Scotch Bonnet peppers
- 1/4 cup fresh lime juice
- 2 tbsp soy sauce
- 3 tbsp olive oil
- 2 tbsp salt
- 1 tbsp packed brown sugar
- 1 tbsp fresh thyme leaves
- 2 tsp ground allspice
- 2 tsp black pepper
- 3/4 tsp freshly grated nutmeg
- 1/2 tsp cinnamon

Main Ingredient

- 3 lbs chicken cut into 1 - inch cubes (*see Quick Tip*)

QUICK TIP: Substitute pork for chicken - preheat oven to 350 F (176 C) and cook for 20-25 minutes or until internal temp of pork reaches 145 F (63 C) for medium.

Method

PREHEAT OVEN TO 450 F (232 C)

Mix all marinade ingredients well in a blender until smooth.

Mix meat well with the marinade in a large bowl or in a plastic freezer bag.

Keep in refrigerator for 4 hours or up to a day. Stir or Mix occasionally to ensure that all pieces are well marinated.

Place O-yaki stand on an aluminum foil lined baking sheet, thread meat onto the O-yaki Skewers, arrange loaded skewers into your O-yaki stand, and place in your preheated oven.

Roast chicken at 450F for 12-15 minutes. Finish on Hi Broil for 8 minutes

Remove from oven and serve - either on or off the skewer.

Yakitori Style

PREP TIME	COOK TIME	SERVES
10 mins	8-12 mins	8

Ingredients

Marinade

- ½ cup soy sauce
- ½ cup mirin
- ¼ cup water
- ¼ cup sake
- 2 tsp packed brown sugar
- 1 whole scallion, chopped
- 1/2 in piece of ginger, smashed
- 1 dried star anise (optional)

Main Ingredient

- boneless skinless chicken thighs, cut into 1- inch pieces
- bunch of scallions (white parts only), cut into 1-inch pieces

QUICK TIP: * Use two basting brushes - one for each bowl. Do not mix them up.

Method

PREHEAT OVEN TO HIGH BROIL

Add all marinade ingredients to a saucepan and simmer on medium heat until marinade is reduced by half and appears glossy.

Let cool before straining and divide sauce in two bowls*.

Thread chicken pieces and scallions onto the O-yaki skewers - alternating pieces.

Arrange loaded skewers into your O-yaki base placed on an aluminum foil lined baking sheet and place in your preheated oven.

After about 6 minutes, brush chicken with sauce from the first bowl.

Broil for an additional 3-4 minutes or until done - internal temperature should read 165 F.

For more flavor, brush cooked skewers with sauce from the second bowl - be sure to use a clean brush.

Remove from oven and serve.

Tandoori Paneer

PREP TIME	COOK TIME	SERVES
10 mins	15-18 mins	8

Ingredients

Dry Rub

- 1 tbsp garam masala powder
- 2 tbsp cumin powder
- 2 tbsp coriander powder
- 1 tsp garlic powder
- 2 tsp ginger powder
- 1.5 -3 tsp paprika
- 1 tsp red pepper (or more, to taste)
- 1 tsp turmeric
- ¼ tsp cinnamon
- ¼ tsp nutmeg
- 2 tsp dried fenugreek leaves (methi), crushed

Marinade

- 1 cup yogurt
- Salt (to taste)
- 2 tbsp butter or ghee, melted

Main Ingredient

2 lbs Firm Paneer or Firm Tofu, cut into 1- inch cubes

Method

PREHEAT OVEN TO 375 F (190 C)

Combine all dry rub ingredients. Add about 2 tbsp of mixed dry rub in a large bowl (*or 3 tbsp of Ready Tandoori Paste*) to the marinade mixture in a large bowl - whisk until smooth.

Then add Paneer or Tofu to yogurt mixture and cover with plastic wrap.

Place bowl in the refrigerator and marinade for 4-5 hours or up to a day before using.

Remove from refrigerator and thread paneer or tofu onto skewers.

Arrange loaded skewers into your O-yaki stand placed on an aluminum foil lined baking sheet and place in your preheated oven.

Roast at 375 F for 15-18 minutes.

Remove from oven, drizzle with warm butter infused with crushed fenugreek leaves before serving.

Note: This recipe can be used for Chicken, Lamb, or Pork as well. Cook time is usually 15-25 minutes.

Roasted Vegetables

PREP TIME	COOK TIME	SERVES
10 mins	20-25 mins	8

Potatoes and Brussels Sprouts

Ingredients

Marinade

- 1 tbsp olive oil
- 2 tbsp balsamic vinegar
- salt & pepper
- 1 tsp dried Italian herbs (optional)

Main Ingredient

- Fingerling potatoes*
- Brussels Sprouts

Time Saver

To speed up cooking time, microwave your vegetables for 2-3 minutes *before* marinating and loading onto your O-yaki Skewers.

Don't forget to adjust your oven temp and cooking time when using this time saving tip.

Preheat oven to 450F (232C) and cook for 10-15 minutes

Method

PREHEAT OVEN TO 375 F (190 C)

Combine all marinade ingredients in a large bowl and whisk together.

Add the fingerling potatoes & brussels sprouts to the mixed marinade and toss by hand.

Thread the marinated fingerling potatoes & brussels sprouts onto your O-yaki Skewers - alternating vegetables.

Arrange loaded skewers onto your O-yaki stand placed on an aluminum foil lined baking sheet and place in your preheated oven.

Cook for 20-25 minutes until golden brown

- *spear potato with a fork to check for doneness.*

Once out of the oven, brush with additional balsamic vinegar before serving.

* To ensure even cooking of your fingerling potatoes, make sure they are all similar in size. Cut larger ones down to the desired size.

Garlic Shrimp

PREP TIME	COOK TIME	SERVES
10 mins	6-8 mins	8

Ingredients

Marinade

- 2 tbsp unsalted butter
- 3 garlic cloves, grated or finely minced
- 2 tbsp unsalted butter, pre-softened
- 1 tbsp garlic powder
- Juice from half a lemon
- 2 tbsp minced parsley
- Salt & pepper to taste

Main Ingredient

- 1 lb large shrimp, peeled

Optional Ingredients

- Garlic cloves –peeled
- Lemon wedges

Note:

Save Marinade once shrimp is on the skewers and use it to baste shrimp during cooking process

***Use peeled garlic cloves or small lemon wedges as a spacer between each shrimp to help evenly space the shrimp and create flavor.**

Method

PREHEAT OVEN TO 350 F (176 C)

Combine the 2 tbsp of unsalted butter and 3 cloves of grated or minced garlic and heat until butter is fully melted. (*about 30 seconds in a microwave*)

To this mixture add the softened unsalted butter and garlic powder, and salt & pepper to taste. Add the peeled shrimp to the mixture and toss until all shrimp are coated in the marinade, then place the marinated shrimp in the fridge for at least 10 minutes.

Thread the shrimp onto the O-yaki Skewers - making sure there is a small gap between the shrimp*

Carefully arrange loaded skewers into your O-yaki stand placed on an aluminum foil lined baking sheet and place in your preheated oven.

Cook for 6-8 minutes or until the shrimp turn pink.
Remove and serve

Roasting Whole Chicken

PREP TIME	COOK TIME	SERVES
10 mins	1hr. and 10 mins	8-10

Method

PREHEAT OVEN TO 425 F (218 C)

Wash and pat dry a whole chicken.

Work your fingers between the skin and the flesh to work the skin loose for the breast and thighs.

Cut slivers of garlic and insert between skin and flesh throughout the chicken.

Salt and pepper inside and out.

Rub skin with a little olive oil. (or butter)

Arrange all the empty skewers into your O-yaki stand placed on an aluminum foil lined baking Sheet.

Place the chicken neck down, legs up in the center of your O-yaki Skewer System.

The surrounding skewers will provide additional support and ensure the chicken stays in place while cooking.

Place a small bundle of desired herbs and half a lemon and pieces of a small onion in the body cavity.

Roast at 425F for 20 mins

Reduce oven to 325F (170 C) and continue roasting till temperature at the thigh junction measures 165F and the juices run clear. (approximately 40-50 mins)

Let chicken rest for 20 minutes before carving.

Depending on the size of the chicken cook time for perfect internal temperature will vary— please test your oven with the size chicken you are cooking

Roasting Whole Pumpkin

PREP TIME	COOK TIME	SERVES
10 mins	45-60 mins	N/A

Method

PREHEAT OVEN TO 375 F (190C)

Using a serrated knife cut around the stem.

Remove seeds and hollow out the pumpkin.

Rub interior and exterior with olive oil

If desired, place a small bundle of rosemary or thyme inside.

Assemble your O-yaki Skewer System and place on an aluminum foil lined baking Sheet.

If needed, rearrange the skewers in the O-yaki stand to 2nd position to widen the skewer circumference in to accommodate a wider pumpkin.*

Invert the pumpkin or squash cut side down on to the holder aligning the hole in the pumpkin with the holder

Roast at 375F for 45-60 mins for a pumpkin

Check for doneness with a knife. If it pierces through easily, your pumpkin is ready.

Remove from oven and let rest.

The Pumpkin skin should peel off easily and the roasted pulp ready to use.

This method can also be used to roast other large squashes such as kabocha, butternut etc. Please note that roast times will vary based on the vegetable being roasted and the size of the vegetable.

** refer to your O-yaki Skewer System User Guide for additional information or online at www.oyakiproducts.com*



We welcome your comments and questions.

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- ◆ www.oyakiproducts.com

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