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# Sesame Chicken Marinade

*Stephen Fisher*

Servings: 6

Preparation Time: 15 minutes



*Can also use boneless chicken breasts.*

**1/2 cup soy sauce**

**1/4 cup dry white wine**

**1/3 cup salad oil**

**1 tablespoon minced onion**

**1 clove garlic, crushed**

**2 tablespoons sesame seeds, toasted**

**1 tablespoon sugar**

**1 teaspoon ground ginger**

**3/4 teaspoon salt**

**6 chicken breasts without skin**

Combine ingredients in glass bowl, blending thoroughly. Pour over chicken, cover and marinate in refrigerator at least 1 hour. Grill or broil as usual.

**Main Dishes, Poultry**