



## Mochiko Chicken Katsu

19-Mar-2022

Level: Easy

Serves: 8 to 10

*Mochiko Chicken Katsu marinade ingredients (prepare the day before frying):*

*Prep Time: 15 to 20 minutes*

$\frac{1}{2}$  cup mochiko flour

$\frac{1}{2}$  cup cornstarch

$\frac{1}{2}$  cup white granulated sugar

$\frac{1}{2}$  tsp. coarse kosher salt

$\frac{1}{2}$  cup shoyu (soy sauce) (recommended brand - Kikkoman®)

5 cloves fresh garlic, minced

3 large eggs

$\frac{1}{2}$  cup green onions, chopped

1 Tbsp. roasted sesame seeds

5 pounds fresh boneless, skinless chicken thighs (not frozen)



Mix dry ingredients (mochiko, cornstarch, sugar, and salt) in a large bowl. Add the shoyu, garlic, and eggs. Mix until all ingredients are combined. Add the green onions, sesame seeds, and chicken thighs (you do not need to pound the chicken thighs flat). Mix all ingredients to coat chicken. Cover and refrigerate, soaking chicken in the marinade overnight (mix the chicken at least twice at different times to redistribute the marinade).

*Mochiko Chicken Katsu ingredients, for frying:*

*Prep and Cook Time: 45 minutes to 1 hour*

Vegetable oil (enough to fill about 2 to 2.5 inches in a large pot)

3 to 4 (4.02 oz.) packages panko (Japanese style bread crumbs) (see Notes)

Place a wire rack over a large baking pan. Set aside. When ready to fry the mochiko chicken katsu, take the marinated chicken out of the refrigerator to bring to almost room temperature, about 15 to 20 minutes. Start heating the oil in a large pot (I like to attach a candy thermometer to the inside of the pot so I can gauge the oil temperature). Place 1 to 2 bags of panko in a wide shallow bowl. Roll a piece of chicken in the panko, evenly covering the entire chicken. When the oil reaches a temperature of at least 330°F but not exceeding 350°F, carefully place the panko covered chicken in the hot oil and fry until golden brown on both sides. This will usually take about 3 to 4 minutes of frying on each side depending on how high/hot your oil temperature is. When done frying, place the mochiko chicken katsu on the prepared wire rack to cool. Repeat with remaining chicken, adding more panko to the shallow bowl as needed. Leave the mochiko chicken katsu on the wire rack until ready to eat. When ready to eat, cut into strips.

Notes:

- This is optional, but I like to mix half a bag of "fine" panko and half a bag of original panko flakes together to form a nice crust on the outside of the mochiko chicken katsu.
- When frying, the oil temperature will fluctuate when you add or remove the chicken. I always wait for the temperature to reach at least 330°F before adding new chicken to the oil. Be careful of oil splatter and do not crowd the pot with chicken.
- Placing the fried mochiko chicken katsu on a wire rack positioned over a large baking pan will let the oil from the chicken drip without getting soggy. If you place the fried mochiko chicken katsu on paper towels, it will get soggy.
- These are the 2 types of panko I use (Shirakiku brand):

