



Chicken Katsu with Dipping Sauce (Local Style)

Updated 09/06/2021

Level: Easy

Serves: 4 to 6

Dipping Sauce ingredients (prepare the day before frying the chicken katsu):

Prep and Cook Time: 15 to 20 minutes

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

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

$\frac{1}{4}$ cup Worcestershire sauce

$1\frac{1}{4}$ cups water

$\frac{1}{4}$ tsp. coarse kosher salt

$\frac{1}{8}$ tsp. black pepper

$\frac{1}{8}$ tsp. garlic powder

$\frac{1}{8}$ tsp. chicken bouillon

$\frac{1}{4}$ tsp. cornstarch mixed with $\frac{1}{4}$ cup water



In a medium saucepan, mix and cook on medium heat all the dipping sauce ingredients except for the cornstarch mixed with water. When the mixture comes to a boil add the cornstarch mixture. Stir until the sauce thickens, about 3 to 4 minutes. Remove from heat and cool completely. Place in an airtight container and refrigerate overnight.

Chicken Katsu marinade ingredients (prepare 5 hours before frying):

Prep Time: 15 to 20 minutes

$\frac{1}{4}$ cup white granulated sugar

5 Tbsp. shoyu (soy sauce)

2 cloves fresh garlic, minced

1 tsp. coarse kosher salt (use only $\frac{1}{2}$ tsp. if using a darker soy sauce like Kikkoman brand)

6 fresh boneless, skinless chicken thighs (not frozen)

In a large bowl, mix all of the chicken katsu marinade ingredients except for the chicken. Set marinade aside. Place a chicken thigh in a gallon size Ziploc bag. Seal the bag halfway. With the smooth side of a meat mallet, pound the chicken thigh flat until it is evenly $\frac{1}{2}$ -inch thick. (The Ziploc bag is to contain the liquid and splatter when pounding the chicken. Another alternative is to pound the chicken between two pieces of parchment paper.) Place the flattened chicken in the marinade. Repeat with remaining chicken thighs. Soak the chicken in the marinade in the refrigerator for no more than 5 hours. (During those 5 hours, mix the chicken at least twice at different times to redistribute the marinade.)

Chicken Katsu ingredients, for frying:

Prep and Cook Time: 45 minutes to 1 hour

All-purpose flour

Egg wash: 2 large eggs whisked with 2 Tbsp. water

1 (4.02 oz.) package panko (Japanese style bread crumbs) (see Notes)

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

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Place a wire rack over a large baking pan. Set aside. When ready to fry the chicken katsu, take the marinated chicken out of the refrigerator to bring to almost room temperature. 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 some AP flour in a shallow bowl, the egg wash in another shallow bowl, and the panko in a third shallow bowl. First, take a piece of marinated chicken and dredge all sides of the chicken in the flour, shaking off any excess flour. Then dip the floured chicken entirely in the egg wash. Lastly, dip the 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 2 to 4 minutes of frying on each side depending on how high/hot your oil temperature is. When done frying, place the chicken katsu on the prepared wire rack to cool. Repeat with remaining chicken. Leave the chicken katsu on the wire rack until ready to eat. When ready to eat, cut into strips and serve with dipping sauce.

Notes:

- I like to prepare the dipping sauce the day before frying the chicken katsu so the sauce can thicken overnight in the refrigerator and the flavors can develop.
- Pounding the chicken flat so the thickness is the same all around will help the chicken fry evenly.
- Since the chicken thighs are pounded thin, soaking the chicken in the marinade for 5 hours is more than enough time for the flavors to penetrate the meat. You do not need to marinate the chicken any longer than that.
- 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 chicken katsu.
- When dredging the chicken, gently shake off the excess flour, egg, and panko after each dip. Doing this creates a light and thin breading around the chicken.
- 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.
- Placing the fried 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 chicken katsu on paper towels, it will get soggy.
- These are the 2 types of panko I use (Shirakiku brand):

