



Furikake Salmon Katsu

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Makes: About 16 2"x2" pieces

Furikake Salmon Katsu marinade ingredients (prepare 30 minutes to 2 hours before frying):

Prep Time: 10 minutes

2 pounds Fresh Atlantic Salmon Fillet Farm Raised
(skinless)

1 cup Halm's Hawaiian Bar-B-Que Sauce (see Notes)



Rinse salmon fillet with tap water and pat completely dry with paper towels. Remove any bones from fillet. Cut salmon into 2-inch by 2-inch pieces and place in a glass container/bowl with lid. Pour Halm's Hawaiian Bar-B-Que Sauce over salmon pieces and gently mix salmon pieces until all are coated with sauce. Cover and refrigerate for at least 30 minutes, but no more than 2 hours.

Furikake Salmon Katsu ingredients, for frying:

Prep and Cook Time: 45 minutes to 1 hour

Batter bowl #1: $\frac{3}{4}$ cup all-purpose flour + $\frac{1}{8}$ cup Nori Komi Furikake

Batter bowl #2 (egg wash): 2 large eggs whisked with 4 Tbsp. water

Batter bowl #3: $1\frac{1}{2}$ cups crunchy and crisp panko + $\frac{3}{4}$ cup fine panko + $\frac{1}{8}$ cup Nori Komi Furikake

Vegetable oil (enough to fill about 2 to 2.5 inches in a medium saucepan)

Place a wire rack over a large baking pan. Set aside. When ready to fry the furikake salmon katsu, take the marinated salmon pieces out of the refrigerator to bring to almost room temperature. Start heating the oil in a medium saucepan on medium high heat (I like to attach a candy thermometer to the inside of the saucepan so I can gauge the oil temperature). Place the three batter bowls on your kitchen counter in an assembly line. First, take a piece of marinated salmon and dredge all sides of the chicken in the flour mixture (bowl #1), shaking off any excess flour. Then dip the floured salmon entirely in the egg wash (bowl #2), shaking off any excess egg. Lastly, dip the salmon in the panko mixture (bowl #3), evenly covering the entire piece of salmon. When the oil reaches a temperature of at least 340°F but not exceeding 350°F, shake off any excess panko from the salmon and carefully place the panko covered salmon in the hot oil. Fry until golden brown on both sides. This will usually take about 3 to 4 minutes total, depending on how high/hot your oil temperature is and how thick your salmon pieces are. When done frying, place the furikake salmon katsu on the prepared wire rack to cool. Repeat with remaining salmon pieces. Leave the furikake salmon katsu on the wire rack until ready to eat. Serve with sriracha aioli dipping sauce.

Sriracha Aioli Dipping Sauce ingredients:

Prep Time: 5 minutes

$\frac{3}{4}$ cup mayonnaise

1 Tbsp. white granulated sugar

1 Tbsp. Japanese rice vinegar (unseasoned)

1 Tbsp. Huy Fong Sriracha Hot Chili Sauce

Whisk all ingredients in a small covered bowl. Refrigerate.



Notes:

- 30 minutes is an adequate amount of time for the marinade to flavor the salmon. Do not marinate the salmon longer than 2 hours, otherwise the texture gets mushy.
- This is optional, but I like to mix "crunchy & crisp" panko with "fine" panko flakes to form a nice crust on the outside of the furikake salmon katsu.
- When dredging the salmon, gently shake off any excess flour, egg, and panko after each dip. Doing this creates a light and thin breading around the salmon.
- I fry 2 pieces of salmon at one time. I do not overcrowd the saucepan.
- When frying, the oil temperature will fluctuate when you add or remove the salmon. I always wait for the temperature to reach at least 340°F before adding new salmon to the oil. Be careful of oil splatter.
- I fry the thicker pieces of salmon for 4 minutes total. Thinner pieces I'll fry for 3 minutes total.
- Placing the fried furikake salmon katsu on a wire rack positioned over a large baking pan will let the oil from the salmon drip without getting soggy. If you place the fried furikake salmon katsu on paper towels, it will get soggy.
- These are the products I used:
 - Halm's Hawaiian Bar-B-Que Sauce (Don't be misled by the name, although it's called "Hawaiian Bar-B-Que" it has a tangy teriyaki sauce flavor and does not taste like Southern barbecue (BBQ). You can find this product at any local supermarket, local Costco, or at www.halmsenterprises.com.
 - If you prefer to make your own tangy teriyaki sauce: Mix 1 cup shoyu (soy sauce), $\frac{3}{4}$ cup white granulated sugar, 2 cloves minced garlic, 4 tsp. roasted sesame seeds, and 2 to 4 tsp. Kochujang (Korean hot red pepper paste). Heat in saucepan until sugar is dissolved.
 - J-Basket™ (JFC) Crunchy & Crisp Japanese Style Bread Crumbs (Mutenka Panko)
 - Shirakiku Brand Japanese Style Bread Crumbs Panko Fine
 - Nori Komi Furikake Rice Seasoning (Ajishima Foods Co., Ltd.)

