

Katsu

- chicken breast cutlets or pork cutlets
- salt and pepper
- flour or cornstarch
- egg
- panko breadcrumbs
- oil to deep fry

Slightly flatten each cutlet between two sheets of wax paper.

Use a sharp knife to slice grooves diagonally across the top of each cutlet, somewhere between one and two centimeters apart, so that the cutlet is easy to slice (along those grooves) when done.

Salt and pepper the cutlet.

Lay out three bowls: flour or cornstarch, scrambled egg, and breadcrumbs.

Dip each cutlet in the flour to coat evenly, then into the egg coating the cutlet and letting excess egg drip off, and then into the breadcrumbs to coat thoroughly.

Heat oil to 350 degrees Fahrenheit. Deep fry each cutlet until golden brown and done on the inside (just a couple minutes).

Pat each cutlet dry with paper towels. Place on a serving plate, and cut along your pre-cut grooves, to reveal the tasty slices.

Serve immediately with [rice](#) [1] or [Japanese curry rice](#) [2], or in a sandwich, with Bulldog sauce.

Preparation time: 30 minutes

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Links:

[1] <http://kitchen.unseelie.org/./225>

[2] <http://kitchen.unseelie.org/./149>