



katsudon (tonkatsu rice bowl)

NIBBLEDISH CONTRIBUTOR

Ingredients

- kikkoman
- mirin
- brown sugar
- h2o
- chicken stock/dashi
- green onions
- white onions
- pork cutlets
- flour
- eggs
- panko (japanese bread crumbs)

Instructions

To make my Donburi Sauce:

I bring a mixture of:

kikkoman

mirin

brown sugar

and H2O or chicken stock (*in lieu of Dashi or japanese soup stock*)

to a simmer.

Adjust saltiness/sweetness by adding a few more soy sauce/sugar/stock

Then, I add sliced white onions and green onions and let it simmer for a few minutes.

In the last few minutes, I add sliced green onions to the simmering sauce and let it simmer a wee bit further. **Super easy, i swear.**

To prepare the Katsudon:

I first dredge my pork cutlets/chops in flour,
dip in beaten eggs
and finally dredge in panko/japanese bread crumbs.
Then I deep-fry until golden.

Once cooked, I place the tonkatsu in the simmering savory sweet sauce and pour some beaten eggs on top and let simmer for a few mins until the egg is just set.

Sprinkle a few more scallions or green onions on top and serve with steamed rice.

(Optional: Serve with raw egg)