Tonkatsu with sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Tonkatsu:

- Tenderized pork cutlet
- Panko bread crumbs
- Flour
- Egg, beaten

- Salt and pepper
- Cooking oil

"Sauce":

- A glob of ketchup
- Worcestershire sauce, about two-three dabs.
- Soy sauce, about two tablespoons
- Mirin, about two tablespoons or sugar adjusted to your liking.

Garnish:

- Cabbage, washed and chopped

Instructions

The picture does it no justice, that's about it. Quick and easy meal that can be served with rice.

The sauce I made is really resembling tonkatsu sauce we buy in bottle. I actually like it too.

1. Coat the pork cutlet in this order: Flour, egg. Repeat this about two times. After drenching it in egg, the third time, roll it in the panko crumbs. This helps it get a nice coating. Season with S&P before coating in panko.

2. In pot, put oil in to deep fry. Add the pork cutlets in. Make sure it's on about medium heat or so, so it deep fries and it won't burn, which leads to undercooking sometimes.
3. When it's nice and golden brown, take it out and let it on a plate with paper towel so it drains.
4. Now in a bowl, mix the "sauce".
5. Serve with a bed of steamed white rice, cabbage and veggies. :D