



Teriyaki Tsukune

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 lb. ground chicken
- 1 large egg
- 4 T onion, finely chopped or grated
- 1 1/2 t sugar
- 1 1/2 t soy sauce
- corn starch (corn flour) for coating
- oil
- 1/2 cup Teriyaki Sauce (whatever your favorite recipe is)

Instructions

Mix chicken with egg, onion, sugar, soy sauce until all is combined.

Shape mixture into 10-12 cakes and dust with cornflower. Place cakes on an oiled pan over moderate heat and cook until brown (about 3 minutes), flip and cook the other side.

Once the meat is cooked through, add the teriyaki sauce and glaze the tsukune, shaking the pan and flipping the cakes so the sauce does not burn.

Serve with rice.