

Fried Chicken Hot Pot

Nipponnin's Basic Kara-Age recipe-

- Boneless chicken thigh about 450g cut in 2 inch chunks.
- Marinating sauce – 2 Tablespoons of sake, mirin , soy sauce. 1 tablespoon each (or more/less) of grated ginger (you may use grated ginger in tube for convenience) and grated garlic.
- Potato starch (I recommend this) or corn starch approximately 1/3 cup
- Oil for frying

Put all marinating sauce ingredients in a zip-lock bag, add chicken pieces. Massage well over the tightly closed bag. Rest in the refrigerator for at least 30 minutes. Drain any juice in the bag and add 1/3 starch, Close the bag and shake well to coat chicken with starch. Add a little more starch if it's too wet also if you want to have more body. Heat oil in thick bottom pan to 320F. Fry 2-3 pieces at time to avoid crowding until crispy and golden brown about 3 minutes. Receive in paper towel to absorb oil.

Basic with twist – Add 2 Tablespoons mayonnaise (preferably kewpie mayonnaise) in marinate sauce for rich creamy flavor or 2 Tablespoon rice vinegar for tanginess.

Option #1– For crispier chicken, Fry them twice, I recommend this if you are just making kara-age. (Fry for 2-3 minutes first at 320 F. Rest chicken pieces on paper towel. Heat oil up to 390F and put the chicken back in the oil and fry for 40 seconds)..

Option #2 – Mix potato starch and 2 Tablespoons of jyoshinnko (上新粉/type of rice flour) for extra crispy texture.



Ingredients and Instruction for Kara-age Hot Pot for 4 servings

- 10 to 14 pieces chicken kara-age
- 4 to 8 pieces [ganmodoki](#) (がんもどき/ tofu fritters)
- 1 bundle [mizuna](#), (水菜/Japanese mustard leaves)
- 4 cups dashi stock, I used NO-MSG granule dashi dissolved in 4 cups of hot water
- 3 Tablespoons sake
- 1 Tablespoon soy sauce
- 1 Tablespoon mirin
- 1/2 teaspoon salt
- 2 cups grated daikon/white radish with juice
- Yuzu pepper or yuzu paste, optional

1. Prepare the ingredients and set aside followings –
2. Put tofu fritters in very hot water to remove some of oil.
3. Cut off stem from mizuna then cut in 3 inch lengths.
4. Mix dashi stock, sake, soy sauce, mirin and salt in a bowl.
5. Pour dashi stock mixture in the stone pot and boil.
6. Turn down the heat to medium, add tofu fritters and kara-age pieces and cook for 2-3 minutes
7. Add mizuna then grated daikon and it's juice. Cook for 1 minute and it is done!
8. Serve with yuzu pepper (optional)