



Karaage

Ingredients

- 1 boneless chicken thigh (about 8.8 oz / 250 g)
- 3 Tbsp all-purpose flour
- 3 Tbsp potato starch (or cornstarch as a substitute)
- Oil for frying (e.g., vegetable or canola oil)

Marinade:

- 1 Tbsp soy sauce
- 1 Tbsp sake
- $\frac{1}{2}$ tsp grated fresh ginger
- $\frac{1}{2}$ tsp grated garlic



Instructions



1. Trim and Cut the Chicken

Remove any excess fat from the chicken, then cut it into generous bite-sized pieces, about 0.7 to 1 oz (20 g to 30 g) each.



2. Marinate Thoroughly

In a mixing bowl, combine all the marinade ingredients. Add the chicken pieces and massage the marinade into the meat until the liquid is fully absorbed. Let it sit for about 15 minutes to allow the flavors to penetrate.



3. Dredge in Flour Mixture

In a shallow tray or dish, mix the all-purpose flour and potato starch together evenly. Dredge each piece of chicken in the flour mixture, making sure all sides are coated. Gently shake off any excess flour.



4. Fry Until Golden and Crisp

Pour about 0.8 inch (2 cm) of oil into a frying pan and heat it to 340°F (170°C). Add the chicken pieces in batches, being careful not to overcrowd the pan. Fry for 2 to 3 minutes until the bottom turns golden, then flip and cook for another 2 to 3 minutes. Remove and drain on a wire rack or paper towel.



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