



Karaage

Ingredients (Serves 2)

- 1.1 lb (500 g) chicken thighs
- 4 Tbsp all-purpose flour
- 4 Tbsp potato starch
- Frying oil, as needed

Marinade:

- 2 Tbsp soy sauce
- 2 Tbsp sake
- 1/2 Tbsp honey
- 1 tsp grated garlic
- 1 tsp grated ginger
- 1 tsp sesame oil

Garnish:

- Black pepper, to taste
- Finely julienned scallions, optional
- Deep-fried shishito peppers



Instructions



1. Cut the chicken into bite-sized pieces. Mix all the marinade ingredients in a bowl and rub the marinade into the chicken until evenly coated. Cover with plastic wrap and marinate in the refrigerator for 20 minutes.



2. Coat the chicken generously with the mixture of all-purpose flour and potato starch.



3. Heat the frying oil to 350°F (180°C) and fry the chicken for 3 to 4 minutes. Remove the chicken and let it rest on a wire rack for 3 minutes.



4. Fry the chicken again in the same oil at 350°F (180°C) for 1 minute.



5. Place the fried chicken on a plate. Sprinkle with black pepper and garnish with finely julienned scallions and deep-fried shishito peppers, if desired.



Tips:

- Adding honey helps keep the chicken moist and juicy.
- Potato starch helps create a crispier coating, but you can also use all-purpose flour alone.