

Chicken Karaage

鶏の唐揚げ

● Ingredients (Serves 2)

1 lb. Chicken Breast or Thigh

1 teaspoon grated Garlic

1 teaspoon grated Ginger

2 tablespoons Soy Sauce

1 tablespoons Cooking Sake

$\frac{1}{4}$ cup Flour

2 $\frac{1}{2}$ cups Vegetable Oil

● Prepare Chicken Breast

If using chicken breast start preparing the day before you want to cook the meal. You don't need to do this if you use chicken thigh.



Beat chicken breast with rolling pin and plunge a fork all over into the meat.



Take off the fat.



Combine the chicken, $\frac{1}{2}$ tablespoon of baking soda, 1 teaspoon of salt and $\frac{1}{2}$ cup of water in a zipper bag.



Put it in the refrigerator for about 24 hours. This process will make the chicken breast nice and tender .

- Marinate



After the 24 hours, rinse the chicken with water.



Cut the chicken into squares 2 inch or so in size.



In a bowl, combine the chicken, 1 teaspoon of grated garlic, 1 teaspoon of grated ginger, 2 tablespoons (30 cc) of soy sauce and 1 tablespoon (20 cc) of cooking Sake.



Mix well.



Cover with plastic wrap and put in the refrigerator for 30 minutes.

● Deep-fry



After the 30 minutes, drizzle $\frac{1}{4}$ cup of flour over the chicken and mix.



Pour $2\frac{1}{2}$ cups of vegetable oil into a deep pan and heat over medium heat.



Drop a splash of batter into the oil to check that the oil is hot enough. If the batter floats with bubbles, the oil is ready.

To be safe, you have to choose a deep pan which has at least 2 times the height of the amount of oil used.



Put a few pieces of chicken into the pan one by one, and do so carefully.



Fry for 4 minutes or so until the chicken turns a nice golden brown. Flip occasionally.



Remove and drip the chicken on a paper towel.

After cooking the oil can be used to cook other dishes.

- Serve



- Add some lemon slices to the plate and serve.
- Drizzle the chicken with fresh lemon juice right before eating.