

Karaage Japanese Fried Chicken with Honey Mayoster Sauce

Oscar · 29/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 20 mins

Description

Karaage Japanese fried chicken with honey mayoster sauce is very easy to make and my guests always enjoy it a lot It can be served as an appetizer or over a bed of rice as a quick weekday dinner I usually marinate it the night before to give it more flavor but if its a lastminute meal you are preparing no worries because theres still dipping sauce Serve hot with shredded lettuce and a lemon wedge

Ingredients

- - 1 ½ tablespoons low-sodium soy sauce - 1 tablespoon honey - 2 teaspoons minced garlic - 2 teaspoons minced fresh ginger - 1 pound skinless
- boneless chicken thighs
- cut into bite-sized pieces - 1 egg - 1 cup panko bread crumbs - vegetable oil for frying - ½ cup Japanese mayonnaise - 3 tablespoons mirin (Japanese sweet wine) - 2 tablespoons honey - 2 tablespoons Dijon mustard - 1 tablespoon low-sodium soy sauce

Instructions

1. Whisk 1 1/2 tablespoons soy sauce
2. 1 tablespoon honey
3. garlic
4. and ginger together in a large glass or ceramic bowl. Add chicken and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for 8 hours to overnight. Remove chicken from marinade and shake off excess. Discard remaining marinade. Beat egg in a bowl until smooth. Add panko bread crumbs to a shallow bowl. Dip chicken in beaten egg
5. letting excess drip off. Press into panko until completely coated. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Add chicken
6. in batches
7. and cook until golden brown
8. about 5 minutes. Transfer to paper towels to drain. Whisk Japanese mayonnaise
9. mirin
10. remaining 2 tablespoons honey
11. Dijon mustard
12. and remaining 1 tablespoon soy sauce together in a bowl; pour sauce over chicken. Editor's Notes: Japanese-style mayonnaise is tangier than its American counterpart. Look for the Kewpie brand online or at specialty groceries. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
13. ingredient density
14. and specific type of oil used. Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.