



# Tonkatsu

Tonkatsu, or pork cutlet, is a Japanese dish of pork filet that is breaded with panko breadcrumbs and deep-fried. It is traditionally served with a dark, savory tonkatsu sauce and shredded green cabbage.

## Recipes

- 4 boneless pork chops
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1 cup all-purpose flour
- 1 large egg, beaten
- 1/2 to 1 cup panko breadcrumbs
- 1 cup canola oil, for frying
- 1/4 head green cabbage, shredded, for garnish
- Tonkatsu sauce (bottled), for garnish
- Karashi (hot Japanese mustard),
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## Steps:

1. Cut the edge of the pork chops in several places. Season with salt and pepper.
2. Set up a breading station with 3 shallow dishes. Place flour in the first dish, lightly beaten egg in the second dish, and panko breadcrumbs in the third dish.
3. Coat each pork chop generously with flour, shaking any excess off.
4. Dip pork into beaten egg.
5. Coat pork with panko breadcrumbs and set aside on a platter.
6. In a deep pan, heat the canola oil to around 340 F as measured on a frying thermometer. Deep-fry breaded pork for 5 to 6 minutes.
7. Turn pork over and fry about 5 more minutes or until cooked through and browned.
8. While pork is resting, finely shred green cabbage and soak in ice-cold water.