



For most of its history, Japan preferred to grill or boil its meals. And then, late in the 16th century, batter-frying was introduced to its food prep toolkit by Catholic Portuguese traders who used the method to prepare fish and vegetables as a substitute for red meat "ad tempora cuaresme," or "during the time of Lent," or in short and as we know it: tempura.

Master, what is the origin of fried chicken in Japan?



This zine is also available at:
masterwhatistheoriginoffriedchickeninjapan.com

Get at me: tal.noznisky@gmail.com