

Mochiko Chicken

2 lb. chicken thighs, boneless and skinless
4 tablespoons mochiko flour
4 tablespoons cornstarch
4 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt
5 tablespoons shoyu
2 eggs
3 tablespoons green onions, chopped
2 garlic cloves chopped

Coating

Flour
Eggs, beaten
Panko
Oil

Mix all ingredients and marinate chicken overnight. Either keep the thighs whole or cut into bite-size pieces.

Coat marinated chicken in flour, then eggs, and finally panko before frying.

Fry at low heat until golden brown. It can be eaten with tonkatsu sauce, shoyu, or alone

From *Otoki Senshin Buddhist Temple Cookbook*
Irene Nishimoto, Nakayoshi Gakko 2012