

## Tonkatsu (Pork Cutlet)

1 lb. boneless pork tenderloin, cut into slices about ½" thick  
2 eggs plus 1 tsp. water, beaten  
1 cup or more Japanese-style bread crumbs (Panko)  
All-purpose flour for dusting  
Vegetable oil for deep frying  
Salt and pepper

Tonkatsu sauce: 1 Tbsp. Worcestershire sauce, 4 Tbsp. Heinz ketchup,  
2 tsp. sugar, 2 Tbsp. water

Or Bull Dog brand tonkatsu sauce

Kids also liked it plain or with ketchup or shoyu or A-1 sauce

1. Flatten and tenderize the meat with a meat mallet.
2. Sprinkle with salt and pepper.
3. Dip in flour and shake off excess.
4. Dip into beaten eggs.
5. Coat with Panko and press bread crumbs into the meat.
6. Heat oil to 340 degrees for deep-frying. Cook on each side until golden brown.
7. Drain excess grease on paper towel.
8. Slice and serve with tonkatsu sauce.
9. Garnish with 1 small cherry tomato, parsley and lemon twist.

Recipe from: Cathy Nakamura  
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