

## **Tonkatsu**

### Ingredients:

4 slices pork fillet, cut as for schnitzel (thin)  
4 T Japanese soy sauce  
4 T mirin or dry sherry  
1 clove garlic, crushed  
Pinch of sansho (Japanese pepper) or ground black pepper  
1 egg, beaten  
1 T finely chopped spring onion  
1 C panko breadcrumbs (use more if you need them)  
Vegetable oil for shallow frying (go up about an inch in the pan)  
Shreds of pickled ginger

*Marinate the pork in mixture of soy, mirin, garlic and pepper for 30 minutes. Mix egg and spring onion together. Dip pork in egg, then in panko, pressing firmly. Chill for 1 hour or so.*

*Heat oil in a large, heavy frying pan and fry crumbed pork slices over medium heat until golden brown on both sides. Drain on absorbent paper or place on a rack to cool. Slice each one into about 6 pieces and assemble again in original plate. Serve on white rice with the pickled ginger as garnish. A tempura style dipping sauce can be served separately.*