

Karaage on Sasasunakku.com

5 boneless chicken thighs, each piece chopped into about 4 equal sized pieces

A thumb sized knob of ginger, grated

1 clove of garlic, minced

3-4 tablespoons of shoyu

1-2 tablespoons sake (both of these depending how much chicken you have)

A tiny drop of sesame oil

Cornstarch seasoned with a bit of salt and white pepper if you have it, for dredging

Oil for deep frying

Combine the ginger, garlic, shoyu, sake and sesame oil in a tupperware or bowl and put the chicken in to marinate for up to an hour, preferably out of the fridge. If it's too hot, stick it in the fridge but bring the meat out to come to room temperature ten minutes before you're ready to fry it.

Heat the oil so that a cube of bread dropped in will turn golden in 10 seconds (scientific, aren't I?)

Meanwhile, remove the chicken from the marinade and wipe off the moisture with paper towels.

Dredge the chicken in the cornflour and shake off excess.

Carefully put the chicken into the hot oil and fry until golden.

Drain on paper towels and serve with rice, misoshiru and maybe a salad.