

## CHICKEN KATSU

*(from the Bewitching Kitchen, inspired by several sources)*

2 chicken breast filets  
2 eggs, beaten with 1/2 tsp salt  
Panko bread crumbs, a cup or so  
grapeseed oil or other mild tasting oil  
for sauce:  
1/4 cup ketchup  
1 T soy sauce  
1 tsp oyster sauce  
1 tsp Worcestershire sauce  
1 tsp Dijon mustard

Make sauce mixing all ingredients and reserve.

Cut the chicken breasts in half lengthwise, and pound each half to have it thin and uniform in size. It needs to be thin because you will cook it exclusively in the frying pan, a few minutes per side.

Season each slice lightly with salt, dip into the egg and coat with Panko. Heat the oil in a large skillet and fry until golden brown on each side and the meat is cooked through. Set on a piece of kitchen paper to drain excess oil. If you need to fry in batches, make sure to clean the skillet of burned up pieces of Panko, and add new oil for the second batch.

Serve over white rice, with the sauce drizzled on top.