

## Japanese style chicken

6-8 pieces boneless, skinless thighs

300 deg

Salt

Flour

1 egg, beaten, with a little milk added

Panko

1 C. shoyu

1 C. sugar

½ C. mirin or water

White sesame seeds

Salt and coat chicken with flour. Dip in egg then roll in panko. Deep fry until golden. Drain on paper towels. Combine shoyu, sugar and mirin in a saucepan and bring to a boil. Dip chicken in sauce and place on foil lined pan. Sprinkle with sesame seeds. Bake 45-50 min.