

Marinated Cutlets

Marinade:

2 tsp. grated ginger
1 clove garlic, minced
1 medium onion, chopped
1/3 C shoyu
1/4 C. sugar
1/4 C. mirin

2-3 lbs beef, sliced in 1/4 in thick strips or teriyaki meat.

Flour

2 eggs, beaten, with a little milk added

Panko

Marinate meat for at least 2 hours. Dip beef in flour, then in eggs and coat with panko. Let set for half an hour. Deep fry at 375 deg for 2 minutes. Drain on paper towels.