



Tempura Chicken “Lollypops” with a Spicy Peanut Sauce

For the Tempura:

- 1 Cup All Purpose Flour
- 1 Cup Cold Soda Water
- 1 Egg
- 1 Tsp. Kosher Salt

Combine soda water and egg and mix well. Sift in flour and add salt. Mix till Just incorporated. Do not over mix batter. Your tempura will not be as light and crispy.

For the Spicy Peanut Dipping Sauce

- 1 Cup Kikoman Light Soy Sauce
- 1 Cup Chunky Peanut Butter
- .5 Cup Rice Vinegar
- 2 Tbl. Sriracha Chili Sauce
- 2 Tbl. Togarashi Chili
- 1 Cup Chopped Cilantro
- 1 Tbl. Mustard Oil
- 1 Cup Vegetable Oil

Combine all ingredients except the vegetable oil and mix well using a hand held stick blender or regular blender. Slowly add vegetable oil till well incorporated.

The amount of spicy ingredients can be adjusted to your liking.

Take four 8oz chicken breast and slice them lengthwise into 5 or 6 pieces. Dust chicken with cornstarch and skewer onto 6” bamboo skewers. Set aside. On a large skillet bring 4 cups of vegetable oil to 375 degrees. Take chicken and dip into batter and lay into skillet. Cook 3 to 4 minutes per side or till golden brown. When cooked through, place on a towel lined plate to soak up any excess grease. Serve with dipping sauce