



**ROSH CHODESH CLUB**  
WITH CHEF GABE

## NANBAN CHICKEN

 Serves 2-4

### Ingredients

#### Nanban Chicken:

Egg wash  
Chicken breast or Thigh  
Potato Starch

#### Nanban Sauce:

1/2 cup Jeunesse Rosé  
1 cup Apple Cider Vinegar  
2 tbsp Salt  
1/2 cup Sugar  
1/3 cup Water  
(optional: add minced garlic and ginger for extra flavor)

#### Negi Salad:

Julienne Scallions

#### Negi Dressing:

1 tbsp Sugar  
1 tbsp Olive Oil  
2 tsp Gochugaru  
2 tsp Vinegar  
1 tsp Minced Garlic  
1 tsp Salt  
2 tbsp Water

#### Japanese Tartar Sauce:

4 tbsp mayo  
1 medium boiled egg  
1 tsp baking soda  
1 small shallot (minced)  
1 tbsp Persian cucumber (minced)  
1 tsp apple cider vinegar  
Salt & Pepper to taste

### Recommended Pairing



Herzog Lineage  
Sauvignon Blanc



## Directions

Mix all ingredients for sauce and set aside in a bowl. Heat frying oil of your choice to between 300-400° F.

Place your chicken between two pieces of plastic wrap and, using a mallet, rolling pin or skillet, pound out to a flat uniform piece. Once you have a flat piece and your oil has come up to temp cover your chicken in potato starch making sure every inch is covered. Next dip your chicken in the egg, again making sure it's completely covered.

Immediately place your chicken in the hot oil and allow to cook for between 5-7 minutes, depending on thickness.

Once finished pat dry and dip in your nanban sauce. Serve with negi salad, sauteed vegetables, and Japanese tartar sauce.



### Negi Salad:

Julienne your scallions as thin as possible and allow to soak in ice water. This allows them to curl, get crisp, and mellows their flavor.

While your scallions are soaking mix all ingredients for dressing and set aside.

Once you are ready to serve drain the scallions and toss in the dressing. Serve right away to maintain peak flavor and texture.

### Japanese Tartar Sauce:

Place egg in a pot and cover with cold water. Add baking soda to the water and bring to a boil.

Once boiling take off the heat and allow the egg to sit in water for 7 minutes. After the time has elapsed place your egg in an ice bath for 10 minutes to allow it too completely cool.

Once cooled peel your egg, chop into desired size, and place in a bowl.

Add all of your ingredients to the bowl and gently mix until well combined.

