

TheRecipeWorks - Katsu Donburi

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Serves: 6

3 cups rice

Water

6 center-cut pork loin chops, 1/2 " thick

Salt

Pepper

2 egg yolks, beaten

3/4 cup fine dry bread crumbs

1 cup oil

2 Tbsps butter or margarine

1/2 lb. mushrooms, chopped

1 large onion, chopped

1/2 cup soy sauce

1 1/2 cup chicken broth

6 eggs

Rinse and drain rice. Bring rice and 1 3/4 cups water to boil. Reduce heat and simmer 15 minutes. Remove from heat and let stand 7 minutes.

Meanwhile, season chops to taste with salt and pepper. Dip chops in egg yolks mixed with 2 tablespoons water, then in bread crumbs.

Heat oil in large skillet, add chops, fry 4 to 5 minutes on each side. Cut meat from chops in strips and set aside.

Melt butter in skillet. Add mushrooms and onion and saute until tender. Add meat and blend in soy sauce and broth. Bring to boil.

Beat eggs and add to mixture. Cook until eggs are firm. Place meat and egg mixture over the rice.