KIKKOMAN INTRODUCES KARA-ÂGE SOY-GINGER SEASONED COATING MIX FOR FRYING. THIS PRE-SEASONED MIX ADDS RICH, GOLDEN COLOR; DELICATE, CRISPY TEXTURE; AND JUST THE RIGHT NOTE OF MOUTHWATERING SOY-GINGER FLAVOR TO CHICKEN, SEAFOOD, MEAT OR TOFU. THERE'S NO MIXING OR MARINATING—JUST MOISTEN, TOSS AND FRY.
Kara-Áge.
A flavorful new way to fry.

Kara-Áge (KAH-rah AH-geh) is a classic Japanese cooking method that involves marinating chicken in soy sauce with ginger and seasonings, and then dusting it with a starch or flour before deep-frying. The result is a flavorful yet delicate coating—lighter than fried chicken or tempura—that forms a protective barrier, sealing in the juices of the chicken to keep it from becoming greasy.

Now, labor-saving Kikkoman Kara-Áge Soy-Ginger Seasoned Coating Mix makes it easy to add the on-trend appeal of kara-Áge to your menu. There’s no mixing, marinating or messy cleanup, because the seasonings and coating ingredients are combined in a streamlined process. Just toss a little Kikkoman Kara-Áge with moistened cubes or strips of boneless chicken, and deep-fry or shallow-fry. The mouthwatering ginger-soy coating gives you moist, tender nuggets with a delicately crunchy, authentic-tasting exterior.

Just how irresistible is Chicken Kara-Áge? Well, let’s just say it’s so popular in Japan, it’s actually consumed more than sushi.

Versatile Kikkoman Kara-Áge can be used as a coating for any kind of poultry, fish, seafood or tofu—it’s even great on chunks or wedges of ripe avocado. And you’ll get perfect results with either deep-frying in a conventional fryer or shallow-frying right on the stovetop.

Classic Chicken Kara-Áge.

To serve Chicken Kara-Áge the classic way, start with cubes or strips of boneless chicken (either light or dark meat, skinless or skin-on). Heat oil to 350°F in a fryer, or for shallow frying, fill a pan ¼-inch deep with oil and heat to 350°F. Rinse and drain the chicken to moisten it, or dip it in lightly beaten egg whites. If desired, add a little Kikkoman Sriracha, Ponzu or NuMami Sauce (instant umami) to water or egg whites for a bolder flavor. Toss with Kikkoman Kara-Áge in a plastic bag or mixing bowl, using about 2 ounces Kara-Áge per pound of chicken. Shake off any excess coating mix and discard. Fry the chicken in small batches to avoid overcrowding, until golden brown and cooked through (2 to 4 minutes). Drain to remove any excess oil. Serve on a small plate or woven tray, lined with absorbent paper. Garnish with lemon wedges and a leaf of kale or lettuce. Accompany with Kikkoman Ponzu Citrus Seasoned Dressing & Sauce (in lemon and lime flavors) for dipping.

Use the same method to coat, cook and serve cubes of firm-fleshed fish (such as cod, pollock, tilapia, halibut or salmon), seafood (including squid rings and tentacles, shrimp, scallops, clams and oysters) or cubes of firm tofu.

FEATURES AND BENEFITS

**Labor-saving:** Streamlined coating process—just moisten, toss and fry. No marinating or waiting necessary.

**Great flavor:** Made with naturally brewed Kikkoman Soy Sauce, ginger and seasonings for just the right hint of appetizing Asian flavor.

**Versatile:** Use on chicken, seafood and tofu to create appetizers, bar-food snacks or center-of-plate items.

**High-performance:** Coating seals in juices for a light, crispy texture every time, whether you deep-fry or shallow-fry.

**Kikkoman quality:** Backed by the reliability and reputation of the world’s leading supplier of Asian sauces and seasonings.

**No MSG added:** Boosts flavor without the addition of MSG.

**Made in the USA:** Made in America under the strict quality control of GMP/HACCP programs, so you can count on safety and reliability with every order.

**Kosher certified**

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