

Japanese Potato Salad

Ingredients

- 2 Russet potatoes
- ¼ onion
- 1 Persian cucumber
- 2-inch carrots
- 2 slices of ham
- ¼ cup canned corn

For Seasoning

- 4-5 Tbsp mayonnaise
- Salt
- Pepper
- Vinegar

Instructions

Put potatoes in a medium pot. Add cold water just to cover. Cook over medium heat.

Tip: Boiling with the skin on keeps the flavor. To save time, you can peel and cut the potatoes before boiling.

Cook on a gentle boil until a skewer goes through a potato smoothly, about 15 minutes.

Put cooked potatoes in a bowl. (Peel skin if left on) Mash potato lightly, leaving some small chunks for texture.

Add vinegar and black pepper, set aside to cool.

While you are cooking potato, prepare other ingredients

Cut carrots into quarters in length wise. Slice the onion and cucumber. Cut ham into strips.

Sprinkle salt over the carrot and cucumber slices. Let stand a little bit, then squeeze the water from the vegetables.

Assemble all of the ingredients into the bowl of mashed potatoes; mix together. Add mayonnaise and mix well. Season with salt and pepper.

Refrigerate the potato salad before serving.

Tonkatsu (Japanese Pork cutlet)

Ingredients

- 2 Boneless pork chops (1/2 inch thick)
- Oil
- Salt
- pepper
- 2Tbsp all-purpose flour
- 1 egg
- 1/2 cup Panko (breadcrumbs)

For Serving

- 1/4 of a Cabbage
- 4 Tbsp Tonkatsu sauce or Worcestershire sauce

Instructions

1. Remove the extra fat and make several slits on the cutlet.
2. Pound both side of meat with back of knife or pounder.
3. Season both sides with salt and pepper.
4. Dress the pork with flour and shake off any excess, then dip in the whisked egg.
5. Dredge the pork in the panko, gently press down.
6. Add the pork to the pot and bring oil to 340F. Cook 1 minute on each side.
7. Take out and remove excess oil.
8. Return to the pot and finish frying (3minutes on each side).
9. Cut the pork $\frac{3}{4}$ inch wide.
10. Serve with the shredded cabbage and sauce.

Arrange:

- Katsu-Sando (Sandwich)
- Katsu-don (Pork cutlets Rice Bowl)
- Katsu Curry

Easy Chirashi Sushi

Chirashi Sushi or simply **Chirashi** means “scattered” sushi in Japan which ingredients are mixed in and topped on sushi rice.

Ingredients

Sushi-rice cook with fry pan

- 1 ½ cup Rice (Japanese short-grain rice)
- 1 ½ cup Water

Sushi-Vinegar

- 4 Tbsp Rice Vinegar (Unsweetened)
- 2 Tbsp Sugar
- 2 tsp Salt

Kinshi Tamago (Egg Crepe)

- 2 Eggs
- Sugar
- Dash of Salt

Topping idea (You can add anything you like)

- Avocado
- Boiled shrimp
- Tuna flake
- Smoke salmon
- Sliced ham
- Sliced Cucumber
- Boiled green bean
- Snow pea (boil and sliced)
- Sesame

Instructions

Sushi-Rice

1. Rinse rice 3 times, add fresh water, and soak for 15 minutes
2. Let the rice drain well
3. Put rice in frying pan, pour water and cook with lid, first medium high 3-4 minutes, stir, then turn low to heat for 10 minutes, occasionally shaking the pan and watching so that it does not boil dry.
4. Keep the lid on the pan and set aside for 10 minutes
5. Transfer the rice to a wooden bowl, mix with vinegar/sugar/salt. Gently 'slice' rice. (Do not stir)

Kinshi-Tamago

1. Whisk the eggs and add sugar and salt.
2. Heat the non-stick frying pan and coat with oil using a paper towel. When the pan become hot remove from the heat, pour the egg just enough to cover the pan.
3. Once the egg crepe is cooked, transfer to cool place. Repeat to make more crepes.
4. Layer the egg crepes and cut into very thin stripes.

Decorate

1. Set aside half of topping. Mix half of them with rice and top another half with Kinshi - Tamago.