

# TONGKATSU SAUCE

Last Modified: 11/17/2014

PREP: 10 Min  
COOK: N/A

**F EASY**

SAUCE

**MAKES 1 CUP**

QUA	MEASURE	INGREDIENT	PROCESS
1/4	Cup	Ketchup (Heinz)	
4	Tsp	Rice Wine (Kikkoman)	
4	Tsp	Soy Sauce (Lee Kum Kee)	
4	Tsp	Worcestershire Sauce (Lea & Perrins)	
1	Tbsp	Granulated Sugar	
1	Tbsp	Applesauce	
4	Tsp	Rice Wine Vinegar (Marukan)	
4	Tsp	Yellow Mustard (Heinz)	
1/4	Tsp	Ground Allspice	
1/8	Tsp	Ground Cloves	
1/4	Tsp	Garlic Powder	

## PREPARATION

<b>FACTOID</b>	Japanese Tongkatsu Sauce is a sweet and spicy sauce that compliments beautifully Japanese Katsu (fried Pork or Chicken Cutlets, dredged in Panko Bread Crumbs) or generously drizzled over the top of a hot plate of Japan's National Sporting Event Snack dish (No, it's NOT Hot Dogs) - - It's Yakisoba.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Wire Whisk
<b>PREP</b>	None.
<b>1</b>	Mix all of the listed ingredients together in medium size glass or plastic bowl, then whisk it briskly until it's thoroughly blended.
<b>SERVE</b>	Use it at room temperature as a drizzle Sauce with Katsu and Katsudon, or simply as a dipping Sauce to accompany grilled Chicken, Turkey, Pork, Steaks or Fish.

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