Yurika’s Sesame Chicken

2 lb chicken breast, cut in bite sized pieces

½ c all purpose flour

1 clove garlic

½ c soy sauce

¼ c Sake (Japanese rice wine)

¼ c Mirin

¼ c brown sugar

2 T honey

2 T sesame seeds

Make garlic into a paste (or use bottled garlic paste.) In a small saucepan, combine garlic, soy sauce, sake, mirin, brown sugar and honey. Bring to a boil, then simmer until alcohol is evaporated. Add sesame seeds and remove from heat.

In gallon-size Ziploc bag, add flour and chicken. Shake vigorously to coat chicken in flour. In a large heavy saucepan, deep fry chicken in oil until done. Drain chicken and add about half of sesame sauce, toss gently. Serve hot.

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