

Donkatsu (Korean-Style Pork Cutlet with Homemade Sauce)

Ingredients

For the pork cutlets:

- 2 boneless pork loin chops (1/2 to 3/4 inch thick)
- Salt and black pepper
- 1/4 cup all-purpose flour
- 1 egg, beaten
- 1 cup panko breadcrumbs
- Oil for frying (light olive or avocado oil preferred)
- Cooked white rice and shredded cabbage, for serving

For the homemade donkatsu sauce (makes about 1 cup):

- 1 tablespoon unsalted butter
- 1/4 cup finely chopped or thinly sliced onion
- 2 tablespoons chopped carrot or sliced mushroom (optional)
- 1 tablespoon all-purpose flour
- 1/2 cup water or low-sodium broth
- 2 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- 1-2 teaspoons sugar (to taste)
- 1-2 tablespoons milk (optional, for creaminess)
- Black pepper, to taste



Instructions

1. Trim any excess fat from the pork and gently pound to 1/2 inch thick.
2. Season both sides of the pork with salt and black pepper.
3. Place the flour, egg, and panko in three separate shallow bowls.
4. Dredge each cutlet in flour, dip in egg, then coat with panko. Press gently to help it stick.
5. Heat about 1 inch of oil in a skillet to 350°F (175°C).
6. Fry each cutlet for 3-4 minutes per side until golden brown and cooked through.
7. In a small saucepan, melt the butter and sauté the onion and optional vegetables.
8. Stir in the flour and cook for 1 minute. Slowly whisk in the broth, ketchup, Worcestershire, and sugar.
9. Simmer for 3-5 minutes until thickened. Add milk if using, and season with black pepper.
10. Let the cutlets rest for 5 minutes on a rack or towel, then slice into strips.
11. Serve with rice, shredded cabbage, and a generous spoonful of the warm sauce.

Note & Storage

- You can substitute pork loin with tenderloin or chicken cutlets; adjust cooking time.
- Add garlic powder or grated apple to the sauce for a richer taste.
- Shredded cabbage gives freshness and crunch to balance the fried cutlet.
- Leftover sauce is great with fries or over steamed vegetables.
- Store leftover donkatsu in an airtight container in the fridge for up to 3 days.
- Reheat in a toaster oven or skillet to keep the crust crispy. Avoid microwaving.
- Keep sauce refrigerated in a separate container for 3-4 days. Reheat gently.