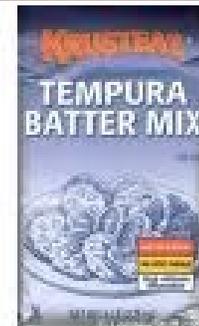




**ALLSERV**

Soupbase.com

# Panko & Tempura Recipes



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# KRUSTEAZ TEMPURA BATTER MIX

It began in 1932 when the women of a Seattle bridge club had a great idea for an easy-to-make pie crust. Since then Krusteaz - a clever mix of "crust" and "ease" - has come to stand for home-baked goodness, fresh from the oven in minutes.

Their quality mixes bake up moist, tender, and delicious. One bite and you'll know why Krusteaz is such a cherished Northwest tradition.

## Tempura Mix

A "just add water" mix to coat chicken, meats, seafood, and vegetables. Fry for a tasty, crispy, crunchy coating.

## Gourmet Tempura Tips

1. Use cold water to prepare the batter. Chilled light beer or Club soda can be substituted.
2. Lumps and air bubbles are preferred in the batter because it will provide a unique look after fried.
3. Oil should be heated and maintained at 350°F.

For best results, dust the food in Dry Tempura Batter Mix, shake off excess, then dip into prepared Tempura Batter and drop in fryer.

For an extra crispy coating, roll in Panko bread crumbs after the batter dip and then fry.



# Recipe Notes



### **Tempura Shrimp**

Gently blend **Krusteaz Tempura batter mix** with ice cold water. Do not over blend, some batter lumps are good as it will provide extra visual appearance to final product. Clean shrimp and dust with **DRY Krusteaz Tempura Batter mix**. Then dip in prepared Tempura Batter and deep fry until done. For extra lacy appearance drizzle extra batter on coated shrimp while still in the fryer.

### **Tonkatsu**

Dust Pork Loins slices (1/2 in thick) in flour & salt mixture, dip in eggs then roll in **Japanese Panko**. Deep fry in peanut oil at 375 degrees until done. Slice each pork loin into 1/2 inch wide pieces and place on chopped napa cabbage. For more flavor substitute the flour mixture with dry **Krusteaz Tempura Mix**.

### **Utah Sweets - Crispy Hot Peppers with Cheese**

Drain red Jalapeno peppers and fill with a 1/2 inch slice of mozzarella stick. Dust in **DRY Krusteaz Tempura Batter mix**, shake off extra then dip in prepared Tempura batter. Roll in **Japanese Panko Breadcrumbs**. Deep fry at 350-375 degrees until golden brown. Serve with plenty of cold soda & beer.

### **Wiener Schnitzel**

Pound chicken breast or veal nice and thin. Dust with flour mixture (flour, lemon pepper, garlic & salt) then dip in egg wash and roll in **Japanese Panko**. Pan fry until done. Squeeze fresh lemon juice on top. For a slightly thicker coating instead of flour/egg dip replace with **Krusteaz Tempura batter mix**. Dust in dry Tempura batter mix then dip in prepared tempura batter then roll in Panko.

### **Wings - Extra Crispy & Ready for Sauce**

Soak raw chicken wings in buttermilk for 5-10 minutes. Blend seasoned flour with **Japanese Panko**. Target a 1 to 1 ratio of flour to Panko. Drain the wings and roll them in Panko blend. Deep fry at 350 degree until done. The wings come out extra crispy and can be sauced without getting soggy.

### **Worlds Best Crispy Panko Chicken**

For the best Chicken you have ever tasted, Gently spray **Japanese Panko** with vegetable oil and mix in parmesan cheese and parsley; set aside. Add dry hot mustard and granulated garlic to **Krusteaz Tempura batter mix**. Roll chicken in the dry tempura mix and shake off excess. Dip chicken in prepared tempura batter and then coat with Panko mixture. Deep fry at 350-375 degrees until done. For a lighter version, bake at 350 degrees.

### **Yummy Tempura Oreo's**

Prepare **Krusteaz Tempura Batter**. Dip Oreo Cookies in batter then deep fry @ 375 degrees for 2-3 minutes until golden brown. Serve immediately with a fruit sauce or with ice cream. For extra crispiness roll in **Japanese Panko** after the tempura dip

## **CRISPY COATING**

Use leftover Panko all the time! Sprinkle the crumbs over layered vegetable gratins, add them to olive oil-tossed vegetables for roasting or combine them with fresh herbs and grated cheese as a topping for broiled tomatoes and zucchini. Panko also can be mixed into veggie burgers and used as a topping for fruit cobblers and crisps.

## **AUTHENTIC JAPANESE PANKO**

The manufacturer of these Japanese Panko bread crumbs taste lighter and crisper than competitors because they take their time and follow traditional Japanese methods.

For the past 30 years, they have been a leader in providing truly authentic Panko bread crumbs to Asian restaurants all over the world.

To make their authentic Japanese Panko bread crumbs they start with a special proprietary blend of high protein flour, and carefully blend it with yeast and sugar to activate all the ingredients.

They take their time and rise the dough to develop the perfect bread dough with long cell fibers.

Each loaf is then cooked in a custom oven, which uses electric current (instead of heat) to bake an airy, crust-less, all-white loaf.

After naturally drying the bread a minimum of 18 hours, they grind the whole loaf using special screens and lightly toast the bread crumb to the perfect crispiness.

It is a time-honored tradition of blending art and science, but well invested because the final Panko bread crumb is guaranteed to

\* Taste lighter & crisper than competition

\* Deliver better product highlights and plate presentation

\* Provide a 26% higher yield than competitors.

### **Japanese Panko Tips**

-versatile and used on a wide variety of products-  
Try it on...

Chicken, beef and pork, Fish and shrimp, Crab cakes, Cheese sticks, Stuffed jalapeños, Milanese, Onion rings, Zucchini and other vegetables, Fried Ice cream Apple slices, Pineapple slices

1. Dust the food or vegetable in **DRY Krusteaz Tempura Batter mix** and shake off excess.
2. Dip in prepared Tempura Batter made with water or other liquid such as beer, club soda, etc.
3. Generously roll in Japanese Panko breadcrumbs. The coated product can be pre-staged and prepared ahead of time and stored in the refrigerator.
4. Fry in hot oil - 350-375° until done.

For a lighter, healthier flavor, bake the coated product in a 350° oven.

### **Almond Chicken with Crispy Panko**

Cut chicken breast into 1 inch cubes, dust chicken with **Krusteaz Tempura Batter Mix** then dip in prepared tempura batter and coat with **Japanese Panko**. Deep fry at 375 degrees until done. Top with a white butter sauce and sprinkle with shaved almonds

### **Apple Cobbler with Crispy Panko**

Mix **Japanese Panko** with melted butter, sugar, coconut flakes and cinnamon, blend lightly. Top your favorite apple or peach cobbler and bake. The Panko mixture creates a unique flavor experience of crunchy topping with soft fruit inside.

### **Apple Pie Wedge Bites**

Spray vegetable oil on **Japanese Panko** and gently blend in powdered sugar and cinnamon; set aside. Dip apple wedge in a dry **Krusteaz Tempura Batter Mix** with powdered sugar & cinnamon added. Then dip in prepared **Krusteaz Tempura Batter** with cinnamon and sugar added to the batter. Roll coated apple wedges in sweet Panko mixture and deep fry at 375 degrees until golden brown. Serve with caramel dipping sauces.

### **Baked Bartlett Pear Crisp**

Slice pears in half and core. Place skin-side down in baking dish and brush with orange preserves and melted butter. Bake @ 375 for 25-30 minutes. In a medium bowl combine **Japanese Panko**, rolled oats, cinnamon, nutmeg, and brown sugar; cut in cold butter with fork until mixture resembles coarse crumbs. When pears are just about done, spoon over the panko mixture and bake for an additional 10 minutes @ 400 till golden. Serve warm alone or with vanilla ice cream.

### **Baked Crispy Chicken Dijon**

Blend **Japanese Panko** with parsley, grated parmesan cheese and a little olive oil, & set aside. Mix Dijon mustard, mayonnaise and garlic. Dip chicken breast into butter/mustard mixture and roll in Panko blend. Bake in oven at 350 degrees until done.

### **Baked Parmesan Halibut**

Blend **Japanese Panko** with minced garlic, Parmesan cheese, dry thyme, lemon pepper and olive oil to create a coarse crumb paste. Press panko mixture on top of Halibut or another high quality firm white fish. Bake in 350 degree oven until done. Serve with lemon wedges.

### **Baked Stuffed Shrimp w/ Crab**

Blend **Japanese Panko** with minced garlic, Parmesan cheese, lemon pepper, shredded crab and olive oil to create a coarse crumb paste. Spoon out Panko paste mixture and roll into a ball; gently press on top of extra large butter-fried shrimp (10-12 ct. size). Bake until done. Serve with lemon wedges and melted butter or a spicy cream sauce.

### **Beer Battered Tempura Cod**

Start with 2-3 oz of cod fillet, rinse in cold water and dust in DRY **Krusteaz Tempura Batter mix**, shake off extra and dip in prepared Tempura batter made with a strong lager beer instead of water. Deep fry at 350-375 degrees until golden brown. For more beer flavor soak the fish in beer and reuse the flat beer to make the Tempura batter. For extra crunch roll in **Japanese Panko Breadcrumbs** after the batter dip then fry as normal.

### **Broccoli with Crispy Buttered Panko**

Steam broccoli in a dry white wine and vegetable stock. Melt butter in a saucepan and add **Japanese Panko**, toss Panko until golden brown. Sprinkle Panko mixture on top of broccoli.

### **Broiled Crispy Shrimp**

Spray Vegetable oil on **Japanese Panko**. Gently mix in salt, coarse ground black pepper, granulated garlic, oregano and parmesan cheese; set aside. Dip peeled Shrimp (16-20 ct. size) in beaten eggs then roll in seasoned Panko mixture; place on cookie sheet. Sprinkle with Paprika and bake at 350 degrees until tender - approx 15 minutes. Before serving, place under broiler to brown tops. Serve with Marinara Sauce.

### **Salmon with Crispy Panko, Horseradish & Dill**

Blend **Japanese Panko** with fresh chopped dill, prepared horseradish, lemon juice and olive oil until it is a light coarse crumb paste. Sprinkle panko mixture on top of Salmon steaks and bake in a 350 degree oven until 3/4 done. Transfer to a broiler to brown panko crumb topping. Place fish on a bed of wilted spinach and top with a mild white cream sauce seasoned with dill and horseradish.

### **Simple Stuffing**

Saute finely chopped onions and garlic in butter or olive oil. Add parsley flakes, salt, coarse ground pepper and grated parmesan cheese. Blend with **Japanese Panko**. Use to top Mushrooms, to stuff chicken, pork, beef, seafood. For a superior stuffing, add crab or chopped sausage. For a spicy variety add chopped jalapeños or red chili flakes.

### **Smoked Chicken Breast with Roasted Portabello Mushroom**

Smoked chicken breast (smoked with lemon and orange peels, herbs de provence, **Panko breadcrumbs** and brandy) with oven roasted Portabello mushroom topped with sautéed pan dressing (**Japanese Panko**, yellow onion, corn, Bartlett pear, rosemary and dill, sautéed in butter). Glaze chicken with a reduction of yuzu juice, mirin salt & pepper. Serve with a side of butternut squash and red bliss potato cubes on a rosemary twig skewer and a shooter of pink sangria (red and white table wine, brown sugar, simple syrup), garnish with an orange supreme.

### **Spiced Sweet Tempura Pumpkin**

Cut fresh pumpkin into 3-inch long, 1-inch thick pieces. To water add cinnamon, cloves and orange rind and bring to a boil; add pumpkin pieces and cook til tender; drain and set aside to cool. To prepare batter, combine **Krusteaz Tempura Batter** with brown sugar and ground cinnamon; add cold club soda instead of water. Dust the pumpkin with Dry Tempura Batter mix blended with powdered sugar & cinnamon. Dip in prepared Tempura Batter then deep fry at 375 degrees until golden brown. Serve with vanilla ice cream and dust with ground cinnamon.

### **Spicy Baked Chicken Fingers**

Mix mayonnaise, Dijon mustard, Tabasco hot sauce, and black pepper. Dip chicken strips in mayonnaise mixture and roll in **Japanese Panko breadcrumbs** and bake in a 350 degree oven until done. Serve with your favorite dipping sauce.

### **Stuffed Jalapeno Peppers - crispy coated**

Cut top off and clean seeds from fresh Jalapeno peppers. Fill inside of Jalapeno pepper with a variety of fillings from cream cheese, to mozzarella, to crab stuffing, to cheddar cheese or any filling you desire. Dust stuffed pepper in DRY **Krusteaz Tempura Batter mix**, shake off extra then dip in prepared Tempura batter. Roll in **Japanese Panko Breadcrumbs**. Deep fry at 350-375 degrees until golden brown.

### **Super Crunchy Gourmet Panko Onion Rings**

Slice thick sweet Spanish onions. Dust with **Krusteaz Dry Tempura batter mix** and shake off excess. Dip in prepared tempura batter and roll in **Japanese Panko** applying liberally. Deep fry in 350-375 degree oil until brown.

### **Sweet Tempura Bananas**

Great as a desert item . Cut banana into 3' long pieces and split down the middle. Dust the bananas in a powdered sugar & cinnamon mixture then dip in prepared **Krusteaz Tempura Batter mix** seasoned with powdered sugar and cinnamon. Deep fry at 350-375 degrees until golden brown. Serve hot , Garnish with caramel sauce and serve with ice cream. For extra crispiness roll in **Japanese Panko** after the tempura dip. This same recipe can be used with apple wedges for an apple pie bite.

### **Panko Fire Onion Rings**

Thick slice Sweet Spanish onions, and dust in DRY **Krusteaz Tempura Batter mix** seasoned with fine grind red pepper and garlic powder, shake off extra then dip in prepared Tempura batter seasoned with lots of Tabasco sauce. Roll in **Japanese Panko Breadcrumbs**. Deep fry at 350-375 degrees until golden brown. For extra kick spray vegetable oil on Upper Crust Authentic Japanese Panko Breadcrumbs and gently blend in red pepper flakes. Deep fry and serve with Ranch dressing and plenty of beer.

### **Parmesan & Garlic Onion Rings**

Lightly spray vegetable oil on **Japanese Panko Breadcrumbs** and gently blend in garlic powder. Thick slice Sweet Spanish onions, and dust in DRY **Krusteaz Tempura Batter mix** seasoned with black pepper, garlic powder & parmesan cheese, shake off extra then dip in prepared Tempura batter seasoned with pepper, garlic & parmesan. Generously coat in garlic Panko mixture. Deep fry at 350-375 degrees until golden brown. Sprinkle with Parmesan cheese and serve.

### **Parmesan & Panko Topped Baked Halibut**

Lightly blend **Japanese Panko** with minced garlic, olive oil, parmesan cheese and crumbled dried thyme into a light paste. Press Panko mixture on top of Halibut steaks and sprinkle with fresh ground pepper. Bake in a 350 degree oven until fish is tender - approx 10-12 minutes.

### **Parm Panko Crusted Chicken, Panko/Ricotta Stuffed Tomatoes, and**

**Panko Pasta**- Coat chicken breast in **Japanese Panko** and parmesan cheese, pan fry until done. Serve with a baked Roma tomato (filled with a stuffing of panko, parmesan, egg, ricotta, lemon zest, thyme, rosemary, parsley, and flour). A side of Panko fettuccini pasta tossed with herbed brown butter and toasted panko. And sautéed asparagus tips.

### **Pickle Crisp**

Drain a pickle wedge or slice. Dust pickle in DRY **Krusteaz Tempura Batter mix**, shake off extra then dip in prepared Tempura batter. Roll in **Japanese Panko Breadcrumbs**. Deep fry at 350-375 degrees until golden brown.

### **Pistachio Halibut**

Blend finely crushed pistachio nuts with **Japanese Panko** and pepper, and dill. If you spray the Panko with vegetable oil first the spices and crushed pistachios will stay mixed. Dip Halibut in buttermilk then roll in Panko/pistachio mixture and pan fry until done.

### **Pork & Shrimp Fritter**

Mix 50% ground pork with 50% peeled shrimp pieces along with smashed bananas, minced garlic and diced plantains. Roll meat mixture into 1 oz size balls, dip in egg wash, coat with **Japanese Panko** and deep fry until done. Serve as an appetizer or side dish with seafood or a pork cutlet.

### **Pork Asparagus Wrap with Crispy Panko**

Wrap thin slices of pork around asparagus tops and secure with a toothpick. Then dust with dry **Krusteaz Batter Mix**, shake off excess. Dip in prepared Tempura batter and roll in **Japanese Panko** and deep fry at 350-375 degrees until done. For more flavor blend onion powder, garlic powder and pepper into tempura batter mix.

### **Razor Clams - Crispy**

Clean razor clams and drain on paper towels. Dust clams in **Krusteaz Dry Tempura Batter mix** shake off excess, then dip in prepared tempura batter and roll in **Japanese Panko**. Deep fry at 375 degrees until golden brown. For a lighter coating replace prepared tempura batter with egg wash.

### **Broiled Scallops with Crispy Panko**

Combine **Japanese Panko** with salt, coarse ground black pepper, granulated garlic, oregano, and parmesan cheese; set aside. Dip Scallops in beaten eggs and roll in panko mixture; place in an individual casserole dish. Sprinkle with paprika if desired. Bake at 350 degrees until tender - approx 15 minutes. Before serving place under broiler to brown tops

### **Chicken Kiev with Italian Style Panko**

Spray **Japanese Panko** with vegetable oil and mix in Italian Seasoning, white pepper and garlic powder. Set aside. Pound chicken breast to a thin cutlet and place breast face down. Spread butter on inside of chicken and sprinkle with parsley and oregano. Place Swiss cheese on chicken and roll tightly keeping cheese inside chicken. Dust with **Krusteaz Dry Tempura Batter Mix** then dip in prepared tempura batter and roll in Spiced Panko mixture. Bake in a 350 degree oven until done. Chicken Kiev can also be deep fried provided the Swiss cheese is tucked tightly into the rolled chicken.

### **Chicken Taco - Spicy Baja style**

Dust chicken strips in **Krusteaz Dry Tempura Batter mix** seasoned with Lemon Pepper, and Red Pepper powder. Then dip in prepared Tempura batter made with beer instead of water and seasoned with lemon pepper and Red pepper powder. Roll in **Japanese Panko** breadcrumbs and deep fry at 350-375 degrees until golden brown. Serve in a corn tortilla with shredded cabbage, shredded cheese and a spicy cream sauce.

### **Country Style Onion Rings**

Thin slice Sweet Spanish onions, dust in DRY **Krusteaz Tempura Batter mix** seasoned with black pepper and seasoned salt, shake off extra then dip in prepared Tempura batter made with buttermilk instead of water and seasoned with lots of black pepper. Roll in **Japanese Panko Breadcrumbs**. Deep fry at 350-375 degrees until golden brown. Great on top of steaks

### **Crisp Bacon Wrapped Tomato & Arugula Salad**

Arugula and shaved fennel salad tossed in bacon-mayo vinaigrette (bacon mayo, lemon juice, white wine vinegar, salt and pepper). Topped with bacon wrapped tomato slice breaded with **Panko** and fried. Garnished with bacon-mayo (bacon fat, whole egg, lemon juice, salt and pepper) and a slice of bacon. Serve with an avocado shake shooter (avocado, lemon juice, brown sugar, heavy cream, ice).

### **Crispy Crumb Noodles**

Cook noodles and drain. In medium saucepan melt butter; add **Japanese Panko** and Parmesan cheese mixing well to coat the crumbs until golden. Add to noodles, stir & serve.

### **Crispy French Toast**

Spray vegetable oil on **Japanese Panko** and gently mix with cinnamon; set aside. Dip bread slices in beaten eggs, milk, vanilla & cinnamon mixture. Then dip coated bread in Panko blend and griddle fry until golden brown. Finished product is a unique crispy signature French toast like you have never tasted.

### **Crispy Panko Stuffed Chicken**

Spray **Japanese Panko** with vegetable oil and mix in granulated garlic, parsley flakes, onion salt, oregano, and parmesan cheese; set aside. Lightly pound chicken breast until thin and stuff with your favorite stuffing mix; roll chicken tight. Dip in melted butter and egg mixture then generously roll in Panko breadcrumb mixture. Bake at 350 degrees until done.

### **Crispy Shrimp Skewers**

Skewer 16 ct. size peeled Mexican White shrimp on wooden skewers. Dust skewered shrimp in Dry Krusteaz Tempura Batter Mix then dip in prepared Tempura Batter. Roll in **Japanese Panko**. Deep fry til golden. Serve with dipping sauces.

### **Crunchy Vegetable Panko Topping**

Saute chopped onion and garlic in olive oil; blend in **Japanese Panko**. Cook until Panko is slightly browned. Use on any cooked vegetable item (broccoli, green beans, etc). For a more flavor add Parmesan cheese or shredded Asiago cheese to the Panko mixture.

### **Eggplant Parmesan with Crispy Italian Panko**

Blend Italian seasonings and Parmesan with **Japanese Panko**. If you spray the Panko with vegetable oil the spices and parmesan will stay mixed with the Panko better. Dust eggplant in dry **Krusteaz Tempura batter mix** and shake off excess. Then dip in prepared tempura batter and roll in Panko mix pressing Panko blend into the batter. Pan fry, deep fry or oven bake until done. Top with marinara sauce and mozzarella cheese and bake until melted and hot.

### **Fried Ice Cream**

Scoop your favorite ice cream into 1/2 cup sized balls and re-freeze until firm, about 1-2 hours. Combine **Japanese Panko** with cinnamon, sugar and walnuts or unsweetened coconut flakes; set mixture aside. Beat egg whites until foamy. Immediately dip ice cream into egg whites then roll in the Panko mixture; repeat if necessary. Freeze again for 3-4 hours. Deep fry 1 or 2 at a time @ 375 degrees for 10-15 seconds until golden. Serve immediately with drizzled chocolate syrup or in a puddle of raspberry coulis.

### **Garlic-Almond String Beans with Crispy Panko**

Saute garlic in olive oil; toss in string beans and cook until slightly tender. Add salt and pepper to taste. In medium bowl combine **Japanese Panko** with thinly sliced almonds; Sprinkle Panko mixture over string beans and place under broiler until the Panko crumbs brown; serve immediately. For more flavor add Parmesan cheese to the Panko mixture. For more variety cook string beans with sliced mushrooms.

### **Goat Cheese Medallions**

Slice Goat Cheese into medallions about 1 inch thick and about 1 inch in diameter. Dust goat cheese pucks in DRY **Krusteaz Tempura Batter Mix** then dip in beaten eggs and roll in **Japanese Panko** coating generously. Deep fry at 375 degrees until golden brown. Serve as an appetizer or with a salad.

### **Golden Fried Brie**

Dust 1-inch brie cubes in dry **Krusteaz Tempura batter mix** shake off excess then dip in prepared tempura batter seasoned with salt and pepper and roll in **Japanese Panko** Breadcrumbs. Refrigerate cubes for about 20 minutes. Deep fry at 350-375 degrees for 3-5 minutes until golden brown. Serve warm with a cranberry sauce for dipping.

### **Jalapeno Crispy Wheel**

Slice fresh Jalapeños into 1/4 inch thick wheels. Dust Jalapeños in DRY **Krusteaz Tempura Batter mix**, shake off extra then dip in prepared Tempura batter made with Buttermilk instead of water. Roll in **Japanese Panko** Breadcrumbs. Deep fry at 350-375 degrees until golden brown.

### **Japanese Meatloaf**

Mix 50% ground beef with 50% ground pork, add diced onions, minced garlic, soy sauce, ketchup, Worcestershire sauce, pepper, red pepper, salt and **Japanese Panko**. Blend well until all ingredients are moist. Bake in loaf pan at 350 degrees until done.

### **Linguine with Panko and Red Peppers**

Boil the pasta in salted water until al dente, drain and set aside. In a large deep skillet heat olive oil, add **Japanese Panko**. Stirring constantly until golden, about 2 minutes. Transfer to a plate to cool. Sauté diced onions, garlic and red bell pepper in olive oil until onions are translucent. Remove vegetables from the pan. Drizzle olive oil over pasta and toss until well coated. Add the golden Panko, cooked vegetables, chopped parsley and grated Parmesan cheese. Season with Salt and Pepper and serve.

### **Maryland style Crab Cakes**

To canned cooked crab meat add, diced celery, minced chives, mayonnaise, dijon mustard, hot sauce, egg and **Japanese Panko**. Gently blend until all ingredients are moist. Form into 2 oz crab cakes and dip into an egg wash and roll in Panko breadcrumbs gently pushing Panko into surface of the crab cake. Deep fry at 350-375 degrees until done. For a lighter taste, brush crab cakes with melted butter and bake at 350 degree oven until done or Grill on a flat grill until done.

### **Meatloaf - classic style**

Blend ground beef with chopped shallots, Parmesan cheese, beaten eggs, pepper, oregano, thyme, rosemary, seasoned salt, half & half cream, tomato paste and **Japanese Panko**. Blend well and cook at 350 degrees until done. For a different flavor instead of using beef use a mix of ground turkey, beef and pork.

### **Milanesa**

For a crispy Milanesa, pound pork or beef cutlet to 1/4 inch thick. Combine granulated garlic, black pepper & seasoned salt with all purpose flour and corn starch. Dredge cutlet in flour mixture, dip in egg and coat with **Japanese Panko**. Deep fry at 350-375 degrees until done. Slice into 1 inch strips and serve with Pico de Gallo (Finely diced tomatoes, green onions, round onions, cilantro, and jalapeño peppers tossed in lemon juice and salt to taste).

### **Mozzarella Sticks with Crispy Panko**

Lightly spray vegetable oil on **Japanese Panko** and gently blend in garlic powder, white pepper and Italian seasoning; set aside. Dust mozzarella cheese stick in Dry Krusteaz Tempura Batter mix shake off excess, then dip in prepared Tempura Batter. Roll in seasoned panko mixture and deep fry at 350-375 degrees until golden brown. For best results, refrigerate the coated cheese prior to frying.

### **Nutty Apple Cranberry Crisp**

Peel, core and cut 3-4 green apples into 1/4-inch thick slices. Combine with dried cranberries in a baking dish. Add flour and sugar to fruit and toss to evenly coat all pieces; set aside. In a medium bowl combine **Japanese Panko**, finely chopped pecans, cinnamon and sugar; cut in butter until mixture resembles coarse crumbs. Sprinkle evenly over fruit. Bake @ 350 for approx. 35 minutes. Cool 5 minutes and serve warm. Great alone or with Ice Cream. Bananas and raisins can be substituted; cook time would be 20-25 minutes.

### **Oven Fried Chicken**

Blend nonfat dry milk, all purpose flour, dry mustard, garlic powder, pepper, minced dried onions & paprika. Dust whole split chicken breasts, in flour mix, dip in egg whites & milk mixture then roll in **Japanese Panko** and generously coat the chicken pressing the panko into the chicken. Bake in a 350 degree oven until done.

### **Panko & Beer Onion Rings**

Thick slice Sweet Spanish onions, and dust in DRY **Krusteaz Tempura Batter mix**, shake off extra and dip in prepared Tempura batter made with a strong lager beer instead of water. Then generously coat with **Japanese Panko** Breadcrumbs and deep fry at 350-375 degrees until golden brown. For more beer flavor soak onion rings in beer and reuse this flat beer to make the Tempura batter.

### **Panko Crusted Opah (Moonfish)**

Blend, mayonnaise, fresh chopped dill, minced garlic, hot chili sauce, dried parsley & onion powder. Spread seasoned mayonnaise mixture on top of fish and top the fish with a generous amount of **Japanese Panko breadcrumbs** until all the spread is covered. Baked in a 350 degree oven until done. To provide more browning to the breadcrumbs broil just prior to the fish being done.