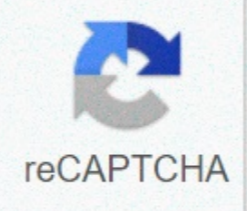




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Ono kine recipes mochiko chicken

Mochiko Chicken is a popular Chicken Hawaiian dish marinated in mochiko flour dough and fried! Crispy, sweet and salty. Perfect with rice and mac salad. Chicken Mochiko, straight from the frying panYou can think of chicken mochiko is the Hawaiian version of chicken popcorn (even more delicious). Marinated chicken all night and fried gold. Chicken Mochiko with fried saimin at Shiro's Saimin Haven (Oahu)What is Chicken Mochiko? Fyi, I have included the affiliate link below. I may earn a small commission (at no cost to you), if you buy via link. Chicken Mochiko is a local-style fried chicken named for two main components:Mochiko flour is used to make seasonings for chicken (details below). It is this special flour that gives the mochiko chicken its distinctive taste and taste. Juicy bite-sized chicken pieces with a thin, crispy shell that has a slightly sticky chewy (thanks to mochiko flour). Like saimin, spam musubi, and shaving ice, chicken mochiko is part of the local culture. We all grew up eating it... And we're still eating it! Mochiko chicken dish lunch from Pioneer Saloon in Honolulu (Oahu)Mochiko Chicken In HawaiiThere are so many places in Hawaii that serve chicken mochiko. Chicken Mochiko is usually served a lunch-style dish which means it comes with rice and mac salad. Here we go:Chicken Mochiko at Ethel's GrillEthel's Grill (Oahu) – This is a classic, done perfectly with good crunch. Ethel even serves chicken mochiko with ponzu sauce on the side. Pro tip: be sure to also order tataki sashimi. Shiro's Saimin Haven (Oahu) - Shiro serves chicken mochiko on a bed of fried saimin... best of both worlds! Pioneer Saloon (Oahu) - Mochiko chicken dishes come with rice and pasta salad (mac salad is a classic side but they serve it with a good pasta salad). Mitsu-Ken Okazu (Oahu) - They technically make garlic chicken, but are similar to chicken mochiko, just all glaze-y and garlicky. Tanioka's (Oahu) - You can order chicken mochiko as a lunch plate or as a musubi chicken mochiko! Check out this photo below... Mochiko chicken musubi from Tanioka's in Waipahu (Oahu)Check out tanioka's chicken mochiko musubi! They cut the chicken into larger, flatter pieces so that it can be layered on top of rice like Spam musubi. What is Mochiko Flour? Mochiko flour is sweet rice flour made from glutinous rice. Glutinous rice does not mean it has gluten, it simply refers to the fact that it is glutinous. Mochiko flour is the main ingredient in recipes such as Butter Mochi (another Hawaiian classic!) and Chicken Mochiko. This makes for a good portable lunch/snack. My Mochiko Flour Options:We often use mochiko flour and can in most Hawaiian supermarkets. On the mainland, you can find mochiko flour in Asian supermarkets, or order online. Note: there is no good substitute for mochiko flour, mochiko, use mochiko flour for this recipe. Now let's see how to make chicken mochiko... Chicken Mochiko is also excellent for snacking ^_^Mochiko Chicken Method The full/formal recipe is at the bottom of the post but I like having this method section where I can explain the recipe in more detail. Collect all the ingredients: 2 pounds of boneless, skinless chicken thighs (I cut the chicken into 1-inch bite-sized pieces, You can go bigger or smaller, that's personal preference) 1/4 cup mochiko flour (please use only mochiko flour and don't replace other types of flour)6 cloves garlic, chopped (feel free to double on garlic if you like real garlic) 1/4 cup green onion, chopped (green onions are optional, but add a nice touch, especially when some beetroot gets deep green onions you can see some green spots). Measures for marinate chickens. Clockwise from top left: combine seasoning ingredients, mix well, add chicken, pour into bag and let soak at least 8 hours in fridgeOn you start cooking! Cut the chicken and then put it on the side. Then you get a large mixing bowl. Put all the other ingredients in a bowl. These include mochiko flour, cornstarch, sugar, soy sauce, eggs, salt, garlic, and green onions. Use a shake to mix it well. Once everything is mixed, add the chicken to the bowl and use a spoon (or your hands) to make sure all the chicken pieces are well coated. You can cover the mixing bowl and put it directly in the fridge to soak overnight (or at least 8 hours). Or you can pour everything into a ziploc bag and stick the bag in the fridge. I prefer ziploc bags because it frees up my mixing bowl and uses less fridge space. In frying chicken mochiko in my little pot the next day, you take the chicken out of the fridge and get ready for frying. I used to be afraid of deep frying, but it's just something we should get used to, especially when chicken mochiko cravings hit hard. I used a small saucepan and filled it 1 inch high with vegetable oil. The top of using a small saucepan is you use less oil. The downside is you have to fry in a few batches (I don't mind doing this). I just don't like having a lot of leftover oil because we don't fry often. Turn the fire to medium-high. Once the oil is hot enough, you can start frying. Each round takes about 6 minutes. You want to get really nice and golden. So crispy, so good! Line a plate with a paper towel and let the chicken cool there. Packed still warm, ideally with rice and mac salad on the side. Mochiko chicken musubi from Tanioka's in Waipahu (Oahu)Mochiko Chicken VariationsMany options:You can make giant mochi crunch mochiko chicken. Do this by wrapping a 1-inch wide nori strip (seaweed) around a piece of marinated chicken (this may need practice). Then fry in and eat. Where To The name comes from? The finished chicken mochiko looks like a giant mochi crunch piece! You can cut the chicken into larger or smaller pieces. Adjust the frying pan time. Instead of eating chicken mochiko with a bowl of rice, try making musubi chicken mochiko (like Spam Musubi, but with a large piece of chicken mochiko in place of Spam). Baked Mochiko Chicken Dreams'm still looking for grilled mochiko chicken recipes. I don't like deep frying at home, so a good roast mochiko chicken has been a long dream. I've been through three roast mochiko chicken recipes (and lots of chicken). Haven't found the ideal solution yet. Will update this post when I do. Chicken MochikoRecipe recipe under ^_^ Total Time 8 hours 25 minutes Cut the chicken into 1 inch bite size pieces. Mix all the other ingredients (mochiko flour, cornstarch, sugar, soy sauce, eggs, salt, garlic, and green onions) together in a bowl. Add the chicken to the bowl and soak overnight (or at least 8 hours) in the fridge. Fill a small saucepan as high as 1 with vegetable oil. Fry in a medium-high heat until the chicken is crispy and golden brown. It takes about 6 minutes. Eat with rice ^_^ Recipe Ono Kine ist bei Facebook. Um dich mit Ono Kine recipe zu verbinden, tritt Facebook noch heute bei. Ono Kine Recipe ist bei Facebook. Um dich mit Ono Kine recipe zu verbinden, tritt Facebook noch heute bei. Bei.

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