



Crusty Cod Katsu Sando Sandwiches

A Japanese styled sandwich that delivers a worldly blend of flavors

- 12 ounces Wild Caught Cod, boneless & skinless
- 2 eggs
- 1 Tablespoon soy sauce
- 1 Tablespoon natural rice vinegar
- 1/2 teaspoon Ichimi togarashi seasoning (chili peppers)
- 3 Tablespoons all-purpose flour
- 1-1/2 cups panko breadcrumbs
- 1/4 to 1/2 teaspoon salt
- 1 Tablespoon olive oil

Onion Spread

- 2 cups thin sliced onions
- 1/3 cup mayonnaise
- 1 Tablespoon Gochujang paste

Cabbage Mixture

1-1/2 cups shredded cabbage with shredded carrots
 1/2 cup fresh cilantro, chopped
 1/2 to 1 Tablespoon rice wine vinegar, to taste

Sweet Red Pepper Relish

1/2 cup mild red pepper relish
 2 Tablespoons red raspberry jam
 Canola cooking oil spray as needed
 8 slices brioche bread, toasted
 Garnish: Cilantro sprigs as desired

Before Starting: If frozen, defrost cod fish according to package directions. Wash fish, dry with paper towels. If needed, lightly pound to create an even thickness or cut to form 4 sandwich size cod pieces.

Prepare a Breading Area: In a shallow bowl, beat eggs, soy sauce, vinegar, and togarashi seasoning; set aside. Place flour on another plate and breadcrumbs on a 3rd plate.

Prepare Breaded Cod: Sprinkle cod lightly with salt. Dust each cod piece lightly with flour; then dredge in egg mixture; cover completely with panko breadcrumbs, pressing crumbs onto fish. Repeat dipping the pieces again in egg mixture and again in breadcrumbs. Place on plate. Chill in refrigerator about 15 minutes.

Prepare Onion Spread: Meanwhile, add 1 Tablespoon oil to 10-inch hot cast iron skillet; Add onions, cook over medium heat to lightly brown onions, about 10 minutes, stir occasionally. In a medium sized bowl, stir mayonnaise and Gochujang paste together; stir in caramelized onions; set onion spread aside.

Prepare Cabbage Mixture: In small bowl, toss cabbage mixture with cilantro and rice vinegar; set aside.

Prepare Sweet Red Pepper Relish: In a small bowl, stir pepper relish with raspberry jam. Set aside.

Air Fry Breaded Cod: Remove cod from refrigerator. Spray cooking tray inside air fryer with oil. Fry half of the fish at 380 degrees F for about 8

minutes or cooked through about 145 degrees F internal temperature and browned. Set cooked fish aside; repeat cooking remaining cod following the same procedure.

Prepare Cod Sandwiches: Spread about 1 to 2 Tablespoons onion spread over 4 toasted brioche bread slices. Top each with generous amount of shredded cabbage with carrots; place crispy cod piece on top. Spread sweet red pepper relish over the remaining 4 toasted brioche bread slices. place bread over sandwich pepper relish side down. On a cutting board, cut each sandwich vertically in half; trim off crusts, creating 8 rectangle sandwiches. Arrange the rectangle sandwiches, filling side up next to each other horizontally on a serving plate. Garnish plate with cilantro sprigs. Yield: serves 4 Japanese Cod Sandwiches

About the Recipe: If you want to serve the trendiest fish dish ever, you need to try this sandwich. It's a simple recipe, starting with slices of soft brioche bread, slathered with caramelized onion sauce, topped with crisp air-fried cod slices, smothered with tossed raw cabbage/carrot salad. Add a second bread slice with mild sweet berry red pepper relish. There is nothing sweeter than biting into a freshly made katsu sando, especially when crusty cod fish is inside.