

Katsu Sauce: Savory & Tangy Homemade Blend for Cutlets & More

Katsu Sauce: Your Secret Weapon for Crispy Cutlets and More!



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30 min

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INGREDIENTS

$\frac{1}{2}$ cup ketchup
... cup Worcestershire sauce
1 tablespoon soy sauce (low sodium preferred)
1 tablespoon mirin (Japanese sweet rice wine, or substitute with honey)
1 tablespoon rice vinegar (unseasoned)
1 tablespoon sugar (granulated)
1 teaspoon Dijon mustard
 $\frac{1}{2}$ teaspoon garlic powder
... teaspoon ground ginger
Freshly ground black pepper, to taste

Swaps and Notes:

Mirin: This Japanese sweet rice wine adds authentic flavor. If you don't have it, honey is a good substitute for sweetness, though the flavor profile will be slightly different.

Rice Vinegar: Unseasoned rice vinegar is best here to control the sweetness and saltiness.

Dijon Mustard: Adds a subtle tang and emulsifying quality to the sauce. Don't worry, the sauce won't taste strongly of mustard!

Ground Ginger & Garlic Powder: These provide the classic aromatic base for the sauce. Freshly grated ginger (about $\frac{1}{2}$ tsp) and minced garlic (1 clove) can be used for a brighter flavor.

Soy Sauce: Low sodium soy sauce is recommended to control the overall saltiness.

Sugar: Balances the tangy and savory components. Adjust to your desired sweetness.

Spice (Optional): For a subtle kick, you could add a tiny pinch of cayenne pepper or a dash of chili powder.

Directions:

Combine Liquid Bases: In a small mixing bowl, combine the ketchup, Worcestershire sauce, soy sauce, mirin(or honey substitute), and rice vinegar. Whisk these liquids together briefly.

Add Seasonings & Spices: Add the sugar, Dijon mustard, garlic powder, ground ginger, and a pinch of freshly ground black pepper to the bowl.

Whisk Until Smooth: Whisk everything vigorously until the sauce is completely smooth and all the ingredients are well combined.

Taste & Adjust: Taste the sauce and adjust the seasoning as needed. You might want to add a bit more sugar for sweetness, or a touch more soy sauce for saltiness/umami, depending on your preference.

Let Flavors Meld: For the best flavor, let the sauce sit at room temperature for 15-30 minutes before serving. This allows all the flavors to meld and deepen.

Storage Tips:

Store in an airtight container in the fridge for up to 1 week.

Bring to room temperature before serving to ensure optimal consistency and flavor vibrancy.

Tips for Success:

Good Quality Ketchup: Since ketchup forms the base, a brand you enjoy will make a difference.

Whisk Well: Whisking thoroughly ensures all dry ingredients are dissolved and the sauce is smooth.

Rest Time is Key: The short resting period truly helps the flavors combine and mellow out.

Customize to Your Palate: Don't be afraid to adjust the sweetness, tanginess, or spice to your liking. This is your sauce!

Serving Suggestions and Pairings:

Classic Katsu: The perfect accompaniment for homemade Tonkatsu (pork cutlet) or Chicken Katsu.

Fried Foods: Use it as a dipping sauce for any fried favorites like chicken nuggets, fish sticks, or even my crispy Fried Yellow Squash Fritters.

DIRECTIONS

1. **Making :** Homemade Katsu Sauce is incredibly simple - just combine, whisk, and let the flavors meld!
2. **Combine :** Liquid Bases: In a small mixing bowl, combine the ketchup, Worcestershire sauce, soy sauce, mirin(or honey substitute), and rice vinegar. Whisk these liquids together briefly.
3. **Add :** Seasonings & Spices: Add the sugar, Dijon mustard, garlic powder, ground ginger, and a pinch of freshly ground black pepper to the bowl.
4. **Whisk :** Until Smooth: Whisk everything vigorously until the sauce is completely smooth and all the ingredients are well combined.
5. **Taste & :** Adjust: Taste the sauce and adjust the seasoning as needed. You might want to add a bit more sugar for sweetness, or a touch more soy sauce for saltiness/umami, depending on your preference.
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7. **Storage Tips::** Store in an airtight container in the fridge for up to 1 week.
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9. **Tips for Success:** Good Quality Ketchup: Since ketchup forms the base, a brand you enjoy will make a difference.
10. **Whisk : Well:** Whisking thoroughly ensures all dry ingredients are dissolved and the sauce is smooth.
11. **Rest : Time is Key:** The short resting period truly helps the flavors combine and mellow out.

12. Customize to : Your Palate: Don't be afraid to adjust the sweetness, tanginess, or spice to your liking. This is your sauce!
13. Serving Suggestions and Pairings: This Homemade Katsu Sauce is incredibly versatile and shines with various dishes:
14. Classic : Katsu: The perfect accompaniment for homemade Tonkatsu (pork cutlet) or Chicken Katsu.
15. Fried : Foods: Use it as a dipping sauce for any fried favorites like chicken nuggets, fish sticks, or even my crispy Fried Yellow Squash Fritters.
16. Burgers & : Sandwiches: A delicious and unique condiment for burgers (try it with patties seasoned with my Best Burger Seasoning), or any savory sandwich.
17. Noodles & : Rice Bowls: Drizzle over plain rice or noodles, or use as a flavor enhancer for simple stir-fries.
18. Spring : Rolls/Edamame: A fantastic dipping sauce for Asian appetizers like spring rolls or my Vegan Sweet Chili Edamame.
19. More Recipes You Will Love: If you loved the savory, tangy flavors and ease of this homemade sauce, here are a few more fantastic savory recipes that I think you'll absolutely love:
20. For another delicious : Asian-inspired beef dish, check out my Chinese Pepper Steak.
21. If you're a fan of crispy beef with an addictive sauce, my Crispy Shredded Chilli Beef is a must-try.
22. For a unique savory pastry, my : Chinese Meat Pies are a fun project.
23. And for a hearty beef and potato meal, my : Garlic Butter Steak and Potatoes is a comforting choice.
24. Final Thoughts: This Homemade Katsu Sauce is your secret weapon for transforming ordinary meals into extraordinary culinary experiences. It's easy to make, packed with savory and tangy flavors, and incredibly versatile. Give it a whisk, and get ready to elevate your dining!
25. What's your favorite classic takeout sauce to make at home? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/katsu-sauce-savory-tangy-homemade-blend-for-cutlets-more/>