

Japanese Curry Sauce

Chef Monica from North Quincy High School really wanted to bring a version of Curry Chicken Katsu to her students so we got to work developing this recipe. We used a combination of salt and sugar to mimic the missing MSG typically present in the store bought roux bricks. We served this sauce with steamed rice and breaded chicken tenders with a side salad.

4 cups S&B Oriental Curry Powder or Quincy Japanese Curry Powder
8 cups AP Flour
4 cups Butter
4 cups Oil
6 gallons Water
2 cups Sugar
½ cup Salt
½ cup Chicken Base
4 quarts Onion, diced
6-8 quarts Potato, diced and cooked
4 quarts Carrots, diced or small coins and cooked

Directions:

- 1) Caramelize onions in half the oil, about 20 minutes, use water to deglaze hotspots.
- 2) Add remaining oil and butter and melt then add flour and stir constantly until flour turns a golden brown color.
- 3) Add curry powder, salt, sugar, and chicken base and stir until combined.
- 4) Begin adding in the water a gallon at a time to keep the mixture hot. Stir to combine after each gallon.
- 5) Bring to a simmer and add the carrots and potatoes. Simmer until you reach your desired consistency. You can use water or stock to thin and use a 1:1 corn starch to cold water slurry to thicken.