

Recipes

For cooking yah no

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Ramen

Ramen

Tonkotsu

[Easy Beginner Tonkotsu Ramen](#)

Ingredients

Pork broth

- 4lbs Pork Neck and additional fatty meat if more creamier
- 1/4 cabbage
- 1/2 onion
- 8 garlic cloves

Tare

- 150ml water
- 125ml of soy sauce
- 25ml of sake
- 15ml of mirin
- 1g instant shrimp dashi powder
- 9g msg
- 18g of sea salt - just before simmer heat

Toppings

- Green Onion
- Wood Ear Fungus
- [Chashu](#)

Instructions

1. Soak the pork bones in water for a few hours or overnight
2. Boil and collect the brown foam until white
3. Dump the water and rinse bones with finger or brush to knock brown clumps
4. Instant Pot: Pressure cook high for 1 hour
5. Boil open with cabbage, onion, and garlic for 1 hour or longer (aromatics in at the last hour)

Deep Fry

Deep Fry

Popeyes Chicken

[Fantastical Sharing of Recipes - Copycat Popeye's Spicy Chicken](#)

This Popeye's copycat recipe is the bomb!!! I was amazed at how close it tasted to the real thing. Popeye's definitely has its own style of breading - it's crunchy and so delicious. I was happy that this recipe reflected that. And it's spicy! YUM!

(Print)

What you need:

3 eggs
1/3 cup water
1 cup hot sauce (Frank's is my go-to)
4 cups flour
2 tsp. pepper
2 tsp. paprika
3 tsp. cayenne
1 quart buttermilk
Salt, pepper, and garlic powder, to taste
2 1/2 lbs. chicken breasts or tenderloins [I used tenderloins]
Oil for frying

Directions:

Place chicken in a large bowl and pour buttermilk over the top of it. Cover and refrigerate for about 2 hours.

In a large bowl, mix eggs, water, and hot sauce.

In a gallon freezer bag, mix flour, pepper, paprika, and cayenne.

Drain buttermilk off the chicken and sprinkle with salt, pepper, and garlic powder.

Put chicken in freezer bag, seal, and shake until evenly coated.

Remove all chicken from bag and then dip each one in the egg mixture and put back into the freezer bag. Seal and shake again.

Heat oil in a deep skillet or deep fryer to 350* (If you are using a skillet and don't have a thermometer, test the heat by sprinkling a little flour into the skillet. If it sizzles immediately, you are ready. Just be sure to monitor your heat so it doesn't get too hot.).

Fry a couple pieces of chicken at a time for about 5 to 7 minutes for tenderloins, or until golden brown. Flip the pieces, if necessary.