

Korean Pancake

PREP: 20 MINS (plus frying time)

YIELD: Serves 4 as a side dish

Dipping Sauce Ingredients:

- *2 Tablespoons Soy sauce*
- *1 Tablespoon White vinegar (or apple cider or rice vinegar)*
- *½ teaspoon Red pepper flakes (optional)*
- *1 Scallion (green onions) or chives, chopped (green and white parts)*
- *1 teaspoon Toasted sesame seeds (optional)*

Pancake Ingredients:

- *4-5 ounces (1 ½ cups) diced seafood (peeled, deveined shrimp, clams, squid, etc.)*
- *½ teaspoon plus a pinch of Salt*
- *½ cup All-purpose flour*
- *1 Tablespoon Potato starch*
- *¾ cup of Chicken or vegetable stock (or water)*
- *4 Tablespoons Vegetable oil*
- *1 bunch Scallions (green onions), chopped and/or chopped, cooked veggies*
- *1 large Egg, beaten in a small bowl*
- *1 red pepper or jalapeno, diced (optional)*

Dipping Sauce Instructions:

1. Put soy sauce, vinegar, red pepper flakes, green onion, and (optional) sesame seeds in a small bowl. Set aside.

Pancake Instructions:

1. Preheat the oven to its lowest setting (for warming the finished pancakes).
2. Combine the chopped seafood and pinch of salt and a pinch in a small bowl. Mix well and set aside.
3. Combine flour, potato starch, ½ teaspoon salt, and ¾ cup stock (or water) in a bowl large enough to accommodate the green onions. Mix with a whisk until smooth.
4. Stir in the veggies and seafood.
5. Heat 2 tablespoons of the vegetable oil in a large nonstick skillet over medium-high heat and swirl to coat evenly.
6. Add ¼ cup of the batter to the hot skillet and spread into a 4-inch wide pancake.
7. Reduce the heat to medium and cook for about 6 minutes, until the bottom is light brown and crispy.

8. Turn the pancake over with a large spatula. Drizzle around 2 tablespoons of vegetable oil around the edges of the skillet. Lift one edge of the pancake with your spatula and tilt the skillet so that the oil flows underneath the pancake. Cook for another 3 minutes until nicely browned and crisp.
9. Turn the pancake over again.
10. Turn up the heat to medium-high heat and cook for 1 minute, until the bottom turns crunchy.
11. Transfer to a small baking sheet and place in the oven while the other pancakes are being made.
12. Serve with the dipping sauce.