

Pajeon – Korean Vegetable Pancake

Pancake Ingredients:

1 2/3 cups flour
3 tblspn cornstarch
1 cup water
1 tsp turmeric
½ tsp salt
½ tsp baking powder
Optional: add some red chili flakes
2-3 cups vegetables, sliced very thin
 Green onions
 Onions
 Napa cabbage
 Red cabbage
 Carrots
 Sweet or hot peppers

Dipping Sauce Ingredients:

2 tblspn Liquid Aminos (or low sodium soy sauce)
1 tblspn rice wine vinegar
2 tblspn water
2 tsp sesame oil
2 tsp maple syrup
1 clove garlic, minced
1 tsp roasted sesame seeds
1tstp green onion, chopped

Mix all dry ingredients in bowl. Add water and mix. Add additional water as needed to get batter consistency. Add all vegetables and mix thoroughly.

Heat small amount of oil in large frying pan on medium heat. Drop small patties of mixture into pan. Cook 4-5 minutes until bottom turns golden brown and is crunchy. Turn and cook on second side for 3-4 minutes until golden brown.

Mix all ingredients for dipping sauce.

Cut into wedges and serve with Dipping Sauce.