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Korean Street Food Recipes

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Kimchi Pancakes (Kimchi Jun)

1 cup chopped Kimchi, without the liquid (depending on taste)

1 cup all purpose flour

1 egg, lightly beaten

1 cup cold water (ice cold for crispier batter)

3 to 4 TBSP vegetable/canola oil

Salt/Pepper to taste (Optional)

Roasted Sesame Seeds, for garnish

In a large bowl, lightly mix the flour, egg, water and the chopped Kimchi. You can add salt and pepper if you like, but the Kimchi should have adequate flavor.

In a large, non-stick skillet or fry pan, heat 1 to 2 TBSP of oil on medium-high. Add about 1/3 of the batter (or one ladle full) onto the skillet. Cook for about 2 minutes until edges turn brown. Flip over and cook for 2 more minutes. I like to use a spatula to flatten the pancake. Flip one more time for an extra minute. Transfer the pancake to a plate and cool. Slice the pancake into squares and serve when hot. (You can dip the pancakes in soy sauce or Korean spice soy sauce, Yaknyumjang).

Korean Spice Sauce: 3 TBSP Soy sauce, 1 TBSP sugar, finely chopped green onions, 2 cloves garlic, finely chopped, sesame seeds, 1 TBSP of sesame oil, 1 tsp red pepper powder and black pepper to taste.

*You can add chopped pork meat or tofu to the batter for a heartier pancake.