

Korean Seafood Pancake (Haemul Pajeon)

Makes 4 pancakes.

Ingredients:

2 cup Korean pancake mix(buchim garu) or 2 cups all-purpose flour

2 cups water

2 eggs

1 bunch green onion (slice in half)

Vegetable oil

Sesame oil

1 teaspoon sea salt

3 cups mixed seafood of your choice (fresh!) – Such as oysters, shrimp, clams, octopus, squid ...

Dipping Sauce:

¼ cup soy sauce

½ tbsp rice vinegar

1 clove garlic, minced

½ tsp Korean dried hot chili pepper flakes (optional)

½ tsp sugar

1 tsp sesame oil

½ tsp chopped green onion

1. In a large bowl, put 2 cup of the pancake mix with 2 cup icy cold water and put assort seafood & sea salt and 2-3 drop of sesame oil into a bowl and mix well.
2. Heat 3 to 4 tablespoons of vegetable oil in a non-stick pan over medium high heat, ladle 1/2 of the mixture into the pan and spread it evenly into a thin round shape.
3. Arrange the green onion in a single layer on top of the batter, pressing them down into the batter. Add 1/2 of the remaining seafood and a few slices of the optional pepper.
4. Spoon one half of the optional lightly beaten egg on top. Cook until the bottom is golden brown (3 – 4 minutes). Reduce the heat to medium if the pancake is browning too fast.
5. Turn it over, adding more oil (2 to 3 tablespoons) around the edges. Cook for another 3 – 4 minutes. Repeat the process with the remaining batter and ingredients. Serve hot off the pan with dipping sauce.