

Vegetable Pancake Yachaejeon

INGREDIENTS

About 2 1/2 to 3 cups of sliced vegetables

4 green onions, cut into 1 inch long

1/3 cup leek (optional), sliced thinly

1 inch long 3 ounces zucchini matchsticks (about 1/2 cup)

1 green chili pepper (or jalapeño), optional, sliced

3 ounces onion, sliced

1/3 cup sweet potato

1 fresh mushroom (white, baby portobello, or shiitake)

3/4 cup all purpose flour

1/2 teaspoon kosher salt

3/4 cup water

vegetable oil

Dipping sauce:

1 tablespoon soy sauce

2 teaspoons white vinegar

1 teaspoon hot pepper flakes, optional

1 teaspoon toasted sesame seeds

INSTRUCTIONS:

Make dipping sauce: Combine soy sauce, vinegar, hot pepper flakes (if using), and sesame seeds in a bowl and mix it well with a spoon. Transfer it to a small bowl. Set aside.

Make batter: Combine green onion, leek (if using), zucchini, green chili pepper (if using), onion, and sweet potato in a bowl. Add flour salt, and 3/4 cup water. Mix it well with a wooden spoon.

Make a pancake: Heat up a large non-stick skillet over medium high heat. I use my 12 inch non-stick skillet to make one big pancake, but if your skillet is small, you can work in batches to make smaller ones. Add about 2 tablespoons vegetable oil and swirl it around to coat the skillet evenly. Add the batter to the skillet and spread it out evenly. Turn down the heat to medium and put the sliced mushroom on top. Gently press them in with a wooden spoon or spatula. Cook for 4 to 5 minutes until the bottom turns crunchy light golden brown. Grab the handle of the skillet and twirl it around so the pancake moves and is cooked evenly underneath. Turn or flip over the pancake. Increase the heat to medium high and add 1 to 2 tablespoons of vegetable oil along the edges of the pancake. Lift up one edge with your spatula and tilt the skillet so the oil flows underneath the pancake. Cook for 3 to 4 minutes until both sides turn light golden brown, occasionally pressing down with the spatula. Flip it over one more time and cook another 2 minutes.

Transfer it to a large serving plate and serve right away with dipping sauce.

Maangchi