

# Nokdujeon

## Ingredients

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2 c Mung Beans (dried, peeled, split)  
8 oz Bean Sprouts  
8 oz Kimchi  
6 Green Onions  
4 oz Ground Pork  
2 t Soy Sauce (plus 1 tablespoon)  
3 clv Garlic (minced)  
1 T Sesame Oil  
1 t Salt  
1 1/2 t Vinegar  
1 T Water  
0 ds Ground Black Pepper  
0 ds Red Pepper Powder  
1/2 c Vegetable Oil

## Instructions

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1. Rinse and soak the mung beans in water for 3 - 4 hours. Drain.
2. Meanwhile, cook the bean sprouts in boiling water for about 2 minutes. Rinse in cold water to stop cooking. Drain and gently squeeze out excess water. Thinly slice the kimchi and green onions.
3. In a large bowl, combine the kimchi, bean sprouts, green onions, pork, 2 teaspoons soy sauce, sesame oil and garlic. Mix well.
4. In a blender, blend 2 cups of the soaked beans in 3/4 cup of cold water with 1/2 teaspoon of salt until it has a coarse, sand-like consistency. Pour into the vegetable and meat mixture. Add remaining beans to blender with 3/4 cup of cold water and 1/2 teaspoon salt and blend until a sand-like texture. Add to the vegetable and meat mixture.

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Gently mix the mung bean batter until the ingredients are evenly distributed.

5.Heat 2 tablespoons of oil to a large non-stick pan over medium heat. Ladle the mixture into the pan and spread it evenly into a thin round shape. Cook until the bottom is golden brown (2 - 3 minutes), and turn it over, adding more oil. Press it down with a spatula, and cook for another 2- 3 minutes. Repeat the process with the rest of the mixture.

6.In a small bowl combine, 1 tablespoon soy sauce, vinegar, 1 tablespoon water, pinch of black pepper and red pepper powder. Mix well and serve with pancakes.