

Korean Seafood Pancake

Ingredients

1 c Seafood Mix
1/4 c Vegetable Oil
2 Eggs (beaten)
3 c Green Onions (1-inch long pieces)
1 c Onion (thinly sliced)
3/4 c Flour
1/2 t Salt
1/2 t Garlic Powder
3/4 c Water
2 t Soy Sauce
1/4 t Sesame Seeds
2 t Rice Vinegar
2 t Sesame Oil

Instructions

1. In a small bowl combine soy sauce, sesame seeds, rice vinegar, and sesame oil. Set aside for dipping sauce.
2. In a large mixing bowl, add flour, garlic powder and salt. Whisk together until combined. Then add sliced green onion, yellow onion, and water. Mix well until the batter is sticky and has covered all your onions.
3. In a 10-inch non-stick pan set over medium heat, add oil, and let it become hot. To test if it's hot enough, place a wooden chopstick into the oil and look for bubbles. Then carefully scrape your batter into the hot oil with a silicone spatula.
4. Spread the batter evenly in the pan and flatten down firmly. Sprinkle and press seafood over top, then pour the beaten eggs over top. Allow this to

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cook uncovered for 7-8 minutes or until the bottom is golden crispy brown with slight charring.

5. Flip the pancake over with the assistance of a large plate by sliding the pancake onto the plate and then flipping the uncooked side of the pancake into the pan. Fry on the other side for 3-4 minutes until the seafood is done then transfer to a plate. Slice and enjoy with the dipping sauce!