Korean Seafood Pancake

Ingredients

- 5 oz Seafood Mix
- 5 T Vegetable Oil
- 1 3/4 c Green Onions (2-inch long pieces, plus 3/4 teaspoon)
- 6 T Flour
- 6 T Potato Starch
- 2 1/2 t Baking Powder
- 1 1/2 t Garlic Powder
- 3/4 t Onion Powder
- 3/4 t Chicken Bouillon
- 1/4 t Salt
- 3/4 c Ice Water
- 1/2 T Soy Sauce
- 1/2 T Rice Vinegar
- 3/8 t Sesame Oil

Instructions

1.Pat dry cut green onions with paper towels and set them aside. Also, dry seafood mix with paper towels and set aside.
2.In a large bowl, whisk together flour, potato starch, baking powder, garlic powder, onion powder, chicken bouillon, and salt.
3.To the dry mixture add green onions, seafood mix and ice water. Mix together just until combined but do not over mix.
4.In a small bowl, combine soy sauce, rice vinegar, sesame oil and 3/4 teaspoon green onions. Mix well and set aside.
5.Heat a large 12-inch cast iron pan over medium heat and pour in 2 1/2 tablespoons of vegetable oil to pan.
6.Once the oil is hot, swirl the oil around in the

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pan and pour in the batter. Evenly spread the batter across the pan with a spatula.
7.Fry until the bottom is crispy golden brown and the onions are slightly charred with small holes forming all over the pancake. Swirl the pancake every now and then so the oil coats the pancake evenly for a golden brown color, about 5-7 minutes.
8.Flip pancake over. Pour remaining 2 1/2 tablespoons of oil around the edges of the pancake. Swirl the pancake in the oil to prevent it from sticking. Press the pancake down a few times with the spatula to make the pancake crispy. Fry until the other side is golden brown and the onions are a bit charred, another 4-5 minutes.
9.Slide the large pancake onto a serving plate and

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slice with a sharp knife into small squares. Serve immediately with dipping sauce.