

Okonomiyaki

Ingredients

1/3 t Dashi Granules	2/3 c Water
1/2 c Flour	1 Egg
3 T Panko	2 c Cabbage (shredded)
1/3 c Green Onions (chopped) pieces)	3 Bacon Slices (cut into 3-inch
1/2 T Worcestershire Sauce	1 1/2 T Ketchup
1/4 t Honey	1/2 t Soy Sauce
1/2 t Sesame Seeds	2 T Vegetable Oil
1 Seaweed Sheet (small, shredded)	1 T Japanese Mayonnaise

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Instructions

1. In a large bowl, mix the dashi granules into the water until it dissolves. Whisk in the flour, egg, and panko to make a batter.
2. Add in the cabbage and most of the green onion (reserving a pinch). Fold into the batter until combined.
3. In a small bowl mix ketchup, Worcestershire, soy sauce, and honey. Set aside.
4. Heat a large 12" cast iron skillet over medium-high heat. Add oil and then heat for a couple minutes. Dump the cabbage batter into the pan; using a small spatula, flatten batter top and edges into a round pancake about 1/2-inch thick.
5. Cover the top of the pancake with the bacon pieces in a single layer. Cook pancake this way for 3 to 4 minutes, then flip using a big flat spatula so the bacon-side is down.
6. Cook until bacon has crisped, about 5 minutes, and then flip again to cook for an additional 3 to 4 minutes, bacon side up.
7. Slide pancake onto a large plate. Zig-zag the sauce over the top in one direction, and the Japanese mayo in the other. Sprinkle remaining green onions, seaweed, and sesame seeds over the sauces.