# Okonomiyaki

## Ingredients

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

# Okonomiyaki

## 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.