



Kimchi Pancakes

makes 3 pancakes

- 1/4 cup soy sauce
- 2 tablespoons rice vinegar
- 2 teaspoons sesame oil
- 2 teaspoons organic cane sugar
- 1 clove garlic, minced
- 1 cup all-purpose flour (gluten-free is fine)
- 1 cup rice flour
- 1 1/2 cups cold water
- 1 large egg, lightly beaten
- 1 cup kimchi, coarsely chopped
- 2-3 scallions, trimmed and cut into 1" pieces
- 1/2 teaspoon sea salt
- Vegetable oil for frying
- Kewpie mayonnaise & bonito flakes for garnish, optional

Make dipping sauce by combining the soy sauce, rice vinegar, sesame oil, sugar and minced garlic in a small bowl. Set aside, stirring occasionally to dissolve the sugar.

In a large bowl, combine the flours, water and egg, and stir together. The mixture should be the consistency of pancake batter but doesn't have to be smooth. Stir in the kimchi, scallions and salt.

In a large, heavy skillet, heat 1 tablespoon oil over medium-high heat. Ladle batter into the skillet and spread it into an 8" circle. Cook until the edges turn brown and crispy, about 4 minutes. Flip the pancake, then add a bit more oil to the pan and cook for another 3-4 minutes.

Repeat with the remaining batter, adding oil as needed. Serve the pancakes hot out of the skillet. Cut into wedges or serve whole, with dipping sauce on the side. Drizzle with Kewpie mayo and top with some dried bonito flakes, if desired.