

Eunsook Lee's Kimchi Pancakes

Servings: one large pancake

Difficulty: easy

Ingredients

- 2 cups chopped kimchi
- 1 cup all-purpose flour
- 1 cup cold water
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 egg
- (optional) 1/2 cup pork or squid, cooked and finely chopped
- (optional) chopped onions

Directions

1. Place all the ingredients in a bowl and mix well.
2. Grease a large frying pan with a generous amount of oil, and heat over medium high.
3. Spread the batter thinly in the pan and cook for 2 minutes.
4. When the bottom of the pancake gets golden brown and crispy, turn it over and cook for another 2 minutes.
5. Enjoy together with family and friends!

Tips

1. Use sour kimchi for kimchi pancakes, not freshly made kimchi.
2. If you are using packaged Korean pancake mix, all you need is the mix, kimchi, and water!
3. Kimchi pancakes are delicious with mozzarella cheese on top! Yum.

~ from *No Kimchi for Me!* by Aram Kim (Holiday House, 2017), as posted at Jama's Alphabet Soup.