



Kimchijeon (kimchi pancake) 김치전



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Kimchijeon is a Korean pancake-like dish, primarily made with sliced kimchi, flour batter and sometimes other vegetables. However, meat (ground pork) is also often added. Kimchi, spicy pickled vegetables seasoned with chili pepper and jeotgal, is a staple in Korean cuisine. The dish is good for using up ripened kimchi. Kimchijeon is often recognized in Korean culture as a folk dish of low profile that anyone could make easily at home with no extra budget.



Ingredients: a cup of Kimchi, 250g of flour, a cup of water oil, onion, salt,

Directions

1. In a bowl, place 1 cup of chopped kimchi, 3 tbs of kimchi juice, 2 tbs chopped onion, $\frac{1}{2}$ ts salt, $\frac{1}{2}$ ts sugar, $\frac{1}{2}$ cup flour (all purpose flour), and $\frac{1}{4}$ cup of water and mix it well with a spoon.



2. Heat up a 12 inch non-stick pan over medium high heat and drizzle about 2 tbs grape seed oil.
3. Place the mixture of kimchi pancake batter on the pan and spread it thinly and evenly with a spoon.
4. Cook it for 1 to 1½ minutes until the bottom gets golden brown and crispy.
5. Turn it over with a spatula or flip it.



6. Lower the heat to medium and cook for another 1½ minutes.
7. Turn it over one more time and cook for 30 seconds before transferring it to a serving plate.

**tip: Serve it right out of the pan or cool it down and cut it into bite size to serve.*

