



Kimchi Fried Rice
Francis Lam
30 minutes



Vegetable Pajeon (Korean Scallion Pancakes With...)
Melissa Clark
30 minutes



Omurice (Japanese Rice Omelet)
Hannah Kirshner
20 minutes



Mung Bean Pancakes
Elaine Louie
40 minutes, plus 6 ...



Kimchi Pancakes
15 min

Sauerkraut Jeon (Korean Pancakes)

By [J. Kenji López-Alt](#)

YIELD 4 servings

TIME 30 minutes

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Jeon are savory Korean vegetable, meat or seafood pancakes bound with the most basic batter: flour, cornstarch and water. Because the mixture is completely unleavened (no baking powder, yeast or even eggs), they run the risk of turning dense and gummy if you overwork the batter. This is good news for the lazy: The less work you put in, the better they come out. They can be made with virtually any meat or vegetable odds and ends, but they're especially great with that crunchy sauerkraut languishing in the back of your fridge from that cookout you had last year.

Featured in: [A Foolproof Path To Dinner, By Way Of Korea.](#)



David Malosh for The New York Times. Food Stylist: Maggie Ruggiero.

American, Korean, Pancakes, Vegetables, Cornstarch, Pickled Cherry Pepper, Red Onion, Rice Vinegar, Sauerkraut, Toasted Sesame Oil, Dinner, Lunch, Quick, Weeknight, Appetizer, Main Course, Nut Free, Vegan, Vegetarian

☒ Mark as **Cooked** | 181 ratings ★★★★★

INGREDIENTS

FOR THE DIPPING SAUCE:

- 3 tablespoons light soy sauce or shoyu
- 2 tablespoons rice vinegar or black vinegar
- 2 tablespoons warm water
- 1 scallion, trimmed and thinly sliced
- 1 tablespoon granulated sugar
- 1 teaspoon toasted sesame oil

FOR THE PANCAKES:

- 1 cup sauerkraut (about 6 ounces), plus 1/4 cup sauerkraut juice
- 1/4 medium red onion (about 2 ounces), thinly sliced
- 2 scallions, split lengthwise and cut into 1 1/2-inch pieces
- 3/4 cup all-purpose flour
- 1/4 cup cornstarch or potato starch
- 2 teaspoons granulated sugar
- Small handful of thinly sliced pickled cherry peppers or peperoncini
- 3/4 cup cold water
- Peanut, rice bran or soybean oil, as

PREPARATION

Step 1

Prepare the dipping sauce: In a small bowl, stir together all ingredients until the sugar dissolves. Set aside, or prepare in advance and store in a sealed container in the refrigerator for up to several weeks.

Step 2

Prepare the pancakes: In a large bowl, combine sauerkraut and sauerkraut juice. (If you don't have enough sauerkraut juice, you can make up the difference with cold water.) Add onion, scallions, flour, starch, sugar, pickled peppers and the cold water. Stir rapidly with a spoon just until no dry flour remains. (Do not overmix the batter.) The batter should be thin enough to flow around when you tilt the bowl.

Step 3

Heat 2 tablespoons oil in the bottom of a flat-bottomed wok or an 8- to 10-inch nonstick skillet over medium-high until shimmering. You should be able to make about two 10-inch pancakes or three 8-inch pancakes, or several smaller pancakes. Add enough batter that you can spread it into a thin pancake with the back of a spoon. Let the pancake cook, undisturbed, until the bottom of the pancake is set, about 2 minutes. Use a thin spatula to gently release the pancake from the pan if it is sticking at all. Continue to cook, swirling pancake around to encourage even browning until the first side is well browned with a few darker spots, another 2 to 3 minutes.

Step 4

Use a wide spatula to carefully flip the pancake. Continue cooking until second

needed, for pan-frying

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side is well browned, about 4 minutes.

Step 5


Slide the pancake out onto a cutting board, and cook remaining pancake batter, repeating Steps 3 and 4. Once cooked, cut into wedges with a pizza slicer or knife and serve with the prepared dipping sauce.

Tips

This recipe is very versatile. Here are two variations:

Kimchi, Cabbage and Mushroom Pancakes: Stir-fry or sauté 4 ounces sliced shiitake or cremini mushrooms in 1 tablespoon vegetable oil over medium-high heat until lightly browned, about 5 minutes. Season with salt and pepper. Follow recipe for sauerkraut pancakes, substituting thinly sliced cabbage kimchi and kimchi juice for the sauerkraut and sauerkraut juice, and 2 tablespoons of gochugaru (Korean chile flakes) in place of the pickled peppers. Follow recipe as directed, adding the sautéed mushrooms to the mix in Step 2.

Garlicky Zucchini and Carrot Pancakes: Cut a small zucchini and a small peeled carrot into fine matchsticks by hand or on a mandoline. Toss with 1 teaspoon kosher salt and set aside in a fine-mesh strainer set over a bowl for 15 minutes. Squeeze firmly by hand to express excess liquid. Use the pressed zucchini and carrot in place of sauerkraut and replace sauerkraut juice with 1/4 cup of the zucchini-carrot liquid. Replace the pickled cherry peppers with 4 minced garlic cloves. Follow recipe as directed.



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COOKING NOTES

All 14 **Most Helpful 4** Private 0



Eric Phillips | 2 days ago

Everyone in my house of 4 conservative diners gave this a thumbs up. The recipe author is a master of technique - he reminds me of Jacques Pepin. Careful attention to technique will reward you; not exact adherence to the recipe. Use what you have. I had leftover tinga chicken and the old jar of sauerkraut. Thank you Mr. Lopez-Alt for expanding our family's world food vocabulary!

👍 41 This is helpful



Expat Angela | 1 day ago

I've just made a version of these for lunch and they were SUPERB! No Kimchee or Sauerkraut in my fridge, so I marinated raw hipsi cabbage and chopped spring onions in a mix of garlic/chili sauce, gochaguang, and rice wine vinegar for an hour. I made the batter with GF Flour as that has rice flour in it. One of our supermarkets here sells "Stir Fry Oil" which is flavoured with ginger and sesame and that is what I used to cook. I can see myself making all kinds of variations on these. Thank you!

👍 33 This is helpful



J. M. | 1 day ago

I've been making a lot of these lately too -- I use sourdough discard in the batter, for even more help cleaning out the fridge....

👍 18 This is helpful



mis | 1 day ago

How did you know I had kraut and two scallions left in my fridge this morning? Delicious, made it as written but with pickled jalapeños. Can't wait to try variations—this is right up my improv style in the kitchen and my salted-pickled taste preference.

👍 17 This is helpful

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TRENDING ON COOKING



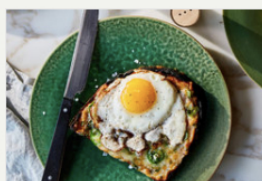
Kale Soup With Potatoes and Sausage
Molly O'Neill

1 hour 30 minutes



Chickpea and Fennel Ratatouille
Mark Bittman

About 1 1/2 hours, largely unatten...



Eggs Kejriwal
Tejal Rao

10 minutes

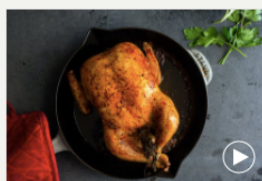


Skillet Chicken With Black Beans, Rice and Chiles
Margaux Laskey, Diana Henry

1 hour



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