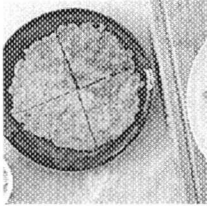


Save your recipes for later with a full account

Sign Up for Free
(<https://allrecipes.com/account/signup/>)



Kimchi Jun (Kimchi Pancake) and Dipping Sauce



Prep
15 m

Cook
15 m

Ready In
30 m

allrecipes!

SAFEWAY

Safeway
11450 San Pablo Ave
EL CERRITO, CA 94530

Recipe By: Adine Lee

"These Korean-style pancakes are served spicy, not sweet. They're great for getting rid of overly-fermented kimchi!"

Ingredients

1 cup kimchi, drained and chopped
1/2 cup reserved juice from kimchi
1 cup all-purpose flour
2 eggs
1 green onion, chopped
1 tablespoon vegetable oil

salt to taste
1 tablespoon rice vinegar
1 tablespoon soy sauce
1/2 teaspoon sesame oil
1/2 teaspoon Korean chili pepper flakes (optional)
1/2 teaspoon toasted sesame seeds (optional)

Directions

- 1 Stir together the kimchi, kimchi juice, flour, eggs, and green onion in a bowl.
- 2 Heat vegetable oil over medium heat in a large skillet. Using about 1/4 cup of batter for each pancake, pour into skillet, spreading as thin as possible. Cook pancakes until set and lightly browned, turning once, 3 to 5 minutes per side. Season to taste with salt.
- 3 Whisk together the rice vinegar, soy sauce, sesame oil, chili pepper flakes, and toasted sesame seeds. Serve with the pancakes.

Eggland's Best
Cage Free Large
Grade A Brown
Eggs 12 Ct
\$2.99 for 1 item -
expires in 6 days

McCormick Sea
Salt Grinder
2.12 Oz
\$3.00 for 2 item -
expires in 3
weeks

ALL RIGHTS RESERVED © 2019 Allrecipes.com
Printed From Allrecipes.com 7/4/2019

If not enough kimchi juice,
add enough water to make
about 1/2 cup liquid.