

JON (Korean Pancake)

This is a version of a pancake, a popular Korean snack/entree, that invites variations from one family to another.

- 1 cup flour
- 1 teaspoon salt
- 1/2 teaspoon sugar (optional)
- 1 1/2 cups cold water or enough to ensure a moderately thin batter
- 3 ounces shrimp
- 4 scallions (spring onion) cut into 2-inch lengths
- 2 ounces sweet red and/or green bell pepper, cut

into

2-inch julienne strips
oil (corn oil) for pan-frying

1. Mix together the flour, salt, water and shrimp. Add the scallions and peppers and mix thoroughly but gently.
2. Heat an 8-inch skillet. Add the oil for pan-frying and warm up over moderate heat. Then add half the batter mixture which should make a pancake about 1/4 inch thick, and fry it on both sides for 3 or 4 minutes.
3. Slip pancake onto a cutting board and cut into 3-inch pieces. Then quickly reassemble the pieces into their original pancake shape. (Or you may present the uncut pancake, which is then divided at the table.)
4. Serve warm with traditional Korean dip made of 2 tablespoons of soy sauce, 1/4 teaspoon Korean sesame oil, 1/2 teaspoon toasted sesame seeds, 1 teaspoon thin-sliced scallion and 1/2 teaspoon dried hot red chili flakes. (For children, scallions and chili flakes are optional.)

Makes 2 large pancakes.

With Love - Millie