

Haemul Pajeon - Savory Seafood Pancakes

Recipe by Nancy Cho

Yield: 4-6 pancakes

Korean

Prep Time: 15 minutes

Appetizers

Cook Time: 20-25 minutes

Nut-Free

INGREDIENTS

Dipping Sauce

¼ cup soy sauce

2 tablespoons rice vinegar

1 teaspoon roasted sesame seeds

Pancakes

1 cup all-purpose flour

¼ cup cornstarch

1 teaspoon baking powder

1 teaspoon salt

1 teaspoon garlic powder

1 teaspoon onion powder

½ teaspoon sugar

1 large egg

1 cup cold water

8 scallions, halved lengthwise and sliced in ½-inch lengths

10-oz fresh oysters, cut in half if large

¾ cup uncooked shrimp, roughly chopped

3 red Korean peppers or jalapeno, seeded and thinly sliced (optional)

vegetable oil for frying

METHOD

1. In a small bowl, combine the three dipping sauce ingredients. Set aside.
2. In a large bowl, mix together flour, cornstarch, baking powder, salt, garlic, powder, onion powder, and sugar.
3. Add egg and water to flour mixture and whisk to combine until the consistency is similar to pancake batter.
4. Gently fold in scallions, oysters, shrimp, and peppers.

5. Heat 2-3 tablespoons of vegetable oil in a medium frying pan over medium-high heat until the oil is shimmering.
6. Making one pancake at a time, ladle batter in pan evenly in ½-cup scoops. Once bottom is crispy and golden brown, about 2-3 minutes, flip the pancake and cook the other side until crispy and golden brown.
7. Transfer to plate, repeat, and serve pancakes warm with dipping sauce.

TIPS

- If you do not want to use oysters or shrimp, use 1 ½ cups of desired seafood combination.
- You can transfer pancakes to a cutting board after frying and cut into individual slices before plating.