



## Skeena Diversity's International Cooking Online

June 30, 2020

### KOREAN POTATO PANCAKE

by Cecilia Kim

#### Ingredients for pancakes

- large potato (or 2 small size potatoes) - peeled & grated
- ½ onion – grated
- ¼ teaspoon salt
- ¼ cup cornstarch (or potato starch)
- ¼ cup olive oil (or any vegetable oil is possible), parmesan cheese (optional) - grated

#### Ingredients for sauce

- 2 tablespoon soy sauce
- 1 tablespoon squeezed lemon or lime juice
- a bit of chopped green onion
- a bit of sliced onion
- 1 chopped jalapeno
- ½ teaspoon sugar



**Tip:** Use rice paper to make a certain shape. Soak a piece of rice paper into warm water. When it becomes soft, spread it onto a plate and put pancake batter to roll or fold as the shape you want to. Koreans love to make all kinds of pancake using Kimchi, various vegetables, meat, tofu, seafood, etc. If we use rice paper, it is much easier to make a certain shape for all the battered foods.

#### Directions:

- To make the dipping sauce, combine soy sauce, lemon juice, green onion, onion, jalapeno pepper, and sugar in a small bowl and mix it together until the sugar is melted. Set aside.
- Put the grated potato and onion in a bowl. Add salt, potato starch and mix it together. If you like cheese taste, add grated parmesan cheese.
- Heat up two (9 to 12 inch) pans over medium-high heat. One pan for w/ cheese, the other for w/o cheese.
- Cook a few minutes until the bottom of the pancake turns crispy and a light golden brown.
- Turn it over with a spatula or flip it. Add the rest of the grape seed oil to the edge of the pancake. Shake the pan and tilt it so that oil spreads underneath the pancake. Let it cook until the bottom of the pancake turns golden brown.
- Keep turning it over and cooking until both sides are crispy and light golden brown, usually about 8 to 10 minutes.
- Transfer it to a plate and serve hot with the sauce.
- Enjoy ~~~
- I tried dandelion flower honey for sauce as well! You will love it.