



**Korean Street Food Recipes**

**Saehee Chang**

**Seafood and Green Onion Pancakes (Pa Jun)**

4 to 5 green onions (or Asian Chives), cut into 2 inch pieces

1 cup frozen seafood or shrimp mix, defrosted

1 cup all-purpose flour

1 egg

1 to 1 and 1/2 cups cold water

2 to 3 TBSP vegetable/canola oil

Salt/Pepper to taste

Roasted sesame seeds

In a large bowl, lightly mix the flour, egg, and water. Add seafood and green onions to the batter. Also add salt, pepper and sesame seeds to taste.

In a large, non-stick skillet, heat 1 to 2 TBSP of oil on medium-high. Add about 1/3 of the batter (or one ladle full) onto the skillet. Cook for about 2 minutes until edges turn brown. Flip over and cook for 2 more minutes. I like to use a spatula to flatten the pancake. Flip one more time for an extra minute. Transfer the pancake to a plate and cool. Slice the pancake into squares and serve when hot. (You can dip the pancakes in soy sauce or Korean spice soy sauce, **Yaknyumjang**).

**Korean Spice Sauce (Yaknyumjang):** 2 TBSP Soy sauce, 1 TBSP sugar, 1 TBSP rice vinegar, finely chopped green onions, 1 clove of garlic, finely chopped, sesame seeds, 1 TBSP of sesame oil, 1 tsp Korean pepper flakes and black pepper to taste.