**Korean-Inspired Vegetable Pancakes** 

Dipping sauce ingredients:

°2 tablespoons soy sauce

°1 tablespoon water

°2 teaspoons rice vinegar

°1 teaspoon toasted sesame oil

°1 teaspoon Korean chili pepper flakes (gochugaru)

°½ teaspoon sugar

Batter ingredients:

°1 cup all-purpose flour

°2 tablespoons cornstarch

°¾ teaspoon salt

°1 teaspoon garlic powder

°1 cup cold water

°Neutral flavored oil for cooking

°2 ½ cups thinly sliced or grated vegetables of choice. Note: if using garlic scapes, eliminate garlic powder in batter.

1. For the sauce, whisk the ingredients together in a small bowl and set aside.

2. To make the batter, combine the dry ingredients and then stir in the water. Add your vegetables to coat.

3. Place a large skillet or griddle, preferably iron, over medium low to medium heat. Once hot, coat the bottom with oil and add batter, spreading as thin as possible the size that you prefer. Cook until bottom is golden brown, then turn to cook other side.

4. Serve with dipping sauce. Serves 6 as a side dish and more as an appetizer.

For more recipes check out https://watauga.ces.ncsu.edu/cooking-with-margie/

**Korean-Inspired Vegetable Pancakes** 

Dipping sauce ingredients:

°2 tablespoons soy sauce

°1 tablespoon water

°2 teaspoons rice vinegar

°1 teaspoon toasted sesame oil

°1 teaspoon Korean chili pepper flakes (gochugaru)

°½ teaspoon sugar

Batter ingredients:

°1 cup all-purpose flour

°2 tablespoons cornstarch

°¾ teaspoon salt

°1 teaspoon garlic powder

°1 cup cold water

°Neutral flavored oil for cooking

°2 ½ cups thinly sliced or grated vegetables of choice. Note: if using garlic scapes, eliminate garlic powder in batter.

1. For the sauce, whisk the ingredients together in a small bowl and set aside.

2. To make the batter, combine the dry ingredients and then stir in the water. Add your vegetables to coat.

3. Place a large skillet or griddle, preferably iron, over medium low to medium heat. Once hot, coat the bottom with oil and add batter, spreading as thin as possible the size that you prefer. Cook until bottom is golden brown, then turn to cook other side.

4. Serve with dipping sauce. Serves 6 as a side dish and more as an appetizer.

For more recipes check out https://watauga.ces.ncsu.edu/cooking-with-margie/