



#601B-KOREA SCALLION PANCAKES Serves 4 to 6

6 whole green onions, plus 1
tablespoon chopped green onion, for
dipping sauce
1/2 cup light soy sauce
1 tablespoon minced carrot
2 tablespoons minced red bell
pepper
1 teaspoon crushed red pepper
flakes
1 tablespoon sugar
1 tablespoon plus 1 teaspoon sesame
oil, pale

3/4 teaspoon minced garlic
1/2 cup all-purpose flour
1/4 cup potato starch, or cornstarch
1/2 cup water
4 eggs
1/2 teaspoon sea salt
1/4 cup chopped cooked bay shrimp
1 tablespoon minced green bell
pepper
1 tablespoon olive oil

Preheat a charcoal or gas grill to 375°F.

Cut the green onions into 4-inch lengths, then quarter the each section lengthwise into strips.

For the dipping sauce, in a small bowl combine the soy sauce, 1 tablespoon chopped green onion, carrot, half of the red bell pepper, red pepper flakes, sugar, 1 tablespoon of the sesame oil, and 1/4 tablespoon of the garlic. Set aside.

In a large bowl combine the flour, potato starch, water, eggs, salt, the remaining 1/2 teaspoon of the garlic, and the remaining 1 teaspoon of the sesame oil and mix well. Add the shrimp, green pepper, and the remaining 1 tablespoon of red bell pepper and gently mix.

Spray a griddle plate or large skillet with nonstick cooking spray and place on the grill over direct heat. Heat until a drop of water dropped on the surface sizzles and bounces around. Pour the batter onto the griddle, making one large pancake (or 4 to 6 smaller ones). Cook the pancake until golden brown, about 3 to 5 minutes per side, turning carefully with a spatula.

Remove the pancake from the griddle to a warmed platter. Cut it into wedges and serve as an appetizer with the dipping sauce on the side.

