

A Potluck Festival of Asian Pacific Cuisine

Gochjeon (Green Pepper Pancake)

½ pounds ground beef

¼ teaspoon fresh ground pepper

2 small carrot-finely chopped

½ cup Flour

½ pounds ground pork

2 cloves garlic-minced

Eggs (2 for mix, 2 for coat)

½ cup corn oil

½ teaspoon salt

1 small onion-finely chopped

Green pepper

Dipping sauce

1/2 tablespoon Soy sauce

1/4 tablespoon Korean sesame oil

1 teaspoon Sesame seed

1/2 tablespoon Dried hot red chili flakes

1 teaspoon Green onion- Thinly sliced

Remove and discard the tops, seeds, and membranes of the peppers. Cut green pepper. Fill up ground beef inside half cut pepper. Coat the pepper with in order of flour and beaten egg. Heat an 8-inch skillet over medium-high heat. Pour in a little oil and reduce heat to medium. Fry for 3 to 4 minutes, then flip it and fry another 3 to 4 minutes. Remove pancake and keep warm. Heat a little more oil in the skillet and add remaining batter. Fry on both sides and remove from skillet. Serve warm with traditional Dipping Sauce.

Dipping Sauce: Combine ingredients in a small bowl and serve at the table with pancakes. Makes about 3 tablespoons.

Additional recipes may be found on the BA Diversity Task Force website at
www.ars.usda.gov/Aboutus/BA_Diversity_Task_Force