

A Potluck Festival of Asian Pacific Cuisine

Pajeon (Korean Scallion Pancake)

Ingredients:

1 Cup Flour	1/2 cup water
3 oz Ground beef	2 Sweet red or green peppers-cut into 2 inch
2 tps. Corn oil	2 Green onion(Scallions) -cut into 2 inch

Dipping sauce

1/2 tablespoon Soy sauce	1/2 tablespoon Dried hot red chili flakes	1 tsp Sesame seed
1/4 tablespoon Korean sesame oil	1 teaspoon Green onion- Thinly sliced	

- In a large mixing bowl, combine flour, salt, water and beef.
- Add scallions and peppers; mix thoroughly but gently.
- Heat an 8-inch skillet over medium-high heat. Pour in a little oil and reduce heat to medium.
- Add half the batter mixture, which should make a pancake about 1/4-inch thick.
- Fry for 3 to 4 minutes, then flip pancake 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.
- Slip pancakes onto a cutting board and cut each into 3-inch pieces.
- Quickly reassemble pieces in their original pancake shapes or present uncut pancakes which are then divided at the table.
- 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