



JAPANESE VEGETABLE PANCAKES FROM SMITTEN KITCHEN

SUBMITTED BY: SAYER WICKHAM

Ingredients:

Pancakes

1/2 small head cabbage, very thinly sliced (1 pound or 5 to 6 cups shreds) which will be easiest on a mandoline if you have one

4 medium carrots, peeled into ribbons with a vegetable peeler

5 lacinato kale leaves, ribs removed, leaves cut into thin ribbons

4 scallions, thinly sliced on an angle

1 teaspoon kosher salt

1/2 cup all-purpose flour

6 large eggs, lightly beaten

Canola, safflower or peanut oil for frying

Tangy Sauce

1/4 cup ketchup

1 1/2 tablespoons Worcestershire sauce (note: this is not vegetarian)

1/4 teaspoon dijon mustard

1 tablespoon rice cooking wine or sake

1 teaspoon soy sauce

1 tablespoon honey (use 2 if you like a sweeter sauce)

1/8 teaspoon ground ginger

Instructions:

Toss cabbage, carrot, kale, scallions and salt together in a large bowl. Toss mixture with flour so it coats all of the vegetables. Stir in the eggs. Heat a large heavy skillet on medium-high heat. Coat the bottom with oil and heat that too.

To make a large pancake, add 1/4 of the vegetable mixture to the skillet, pressing it out into a 1/2- to 3/4-inch pancake. Gently press the pancake down flat. Cook until the edges begin to brown, about 3 minutes. 30 seconds to 1 minute later, flip the pancake with a large spatula. (If this is terrifying, you can first slide the pancake onto a plate, and, using potholders, reverse it back into the hot skillet.) Cook on the other side until the edges brown, and then again up to a minute more (you can peek to make sure the color is right underneath).

To make small pancakes, you can use tongs but I seriously find using my fingers and grabbing little piles, letting a little batter drip back into the bowl, and depositing them in piles on the skillet easier, to form 3 to 4 pancakes. Press down gently with a spatula to they flatten slightly, but no need to spread them much. Cook for 3 minutes, or until the edges brown. Flip the pancakes and cook them again until brown underneath.