

# Korean-Style Scallion Pancakes

## *with Cucumber Salad*

It's time to sparkle. These traditional Korean pancakes get their fluffy texture from an everyday ingredient: good old-fashioned club soda! It might seem strange, but bear with us. During cooking, the bubbles in club soda effervesce, creating little pockets of air that trap heat, giving the pancake a crispy crust and a light, chewy interior. Bring out the bubbly!



## Ingredients

- 2 Kirby Cucumbers
- 1 Bunch Scallions
- 1 Clove Garlic
- 2 Tablespoons Soy Sauce
- 1 Tablespoon Chinese Black Vinegar
- 2 Teaspoons Sesame Oil
- 1 Teaspoon Sambal Oelek
- 1 Cup Club Soda
- 1 Cup All-Purpose Flour
- 1 Farm Egg
- ¼ Cup Cornstarch
- 1 Teaspoon Baking Powder

Makes 2 Servings  
About 500 Calories Per Serving



# Instructions

1



## *Prepare the ingredients:*

Wash and dry the fresh produce. Cut the cucumbers in half crosswise, then lengthwise into ¼-inch thick slices. Trim off and discard the roots of the scallions, then cut the scallions into 1-inch pieces. Peel and mince the garlic then, using the flat side of your knife, smash until it resembles a paste.

2



## *Make the cucumber salad:*

In a medium bowl, toss the **cucumbers** with the **sesame oil**, **half the soy sauce**, **half the black vinegar** and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the salad to be. Let stand, tossing occasionally, as you continue cooking.

3



## *Make the dipping sauce:*

In a small bowl, combine the **remaining soy sauce** and **remaining black vinegar**.

4



## *Make the pancake batter:*

In a large bowl, combine the **flour**, **cornstarch**, **baking powder**, **garlic paste**, **egg** and **club soda**. Mix until smooth. Gently fold in the **scallion pieces**; season with salt and pepper.

5



## *Cook the pancakes:*

In a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium-high until hot. Add **half the batter** to the pan to make 1 large pancake. Cook 2 to 4 minutes per side, carefully flipping with a spatula, or until cooked through and browned. Transfer the cooked pancake to a paper towel-lined plate and season with salt. Repeat with the remaining batter.

6



## *Plate your dish:*

Cut each **pancake** into quarters. Divide the pancakes between 2 dishes. Serve with the **cucumber salad** and **dipping sauce** on the side. Enjoy!