



Dad's Skillet Pajeon

BY CHEF DEUKI HONG

SERVES 2

KNOW AHEAD:

Make sure the can of sparkling water is very cold before starting this recipe. It makes the pajeon batter colder, which when cooked yields a crispier crust.

INGREDIENTS → 1 Dad's Skillet Pajeon Seasoning Card:

- 1 tsp (2 pods) Baking Powder
- 2 tsp (4 pods) Gochugaru Chile
- 1 tsp (2 pods) Ginger

FRESH

- 1 egg yolk
- 1 bunch of scallions

PANTRY

- 7 Tbsp vegetable oil for frying, divided
- 2 tsp kosher salt
- ¼ cup all purpose flour
- ¼ cup rice flour (white)
- 2 Tbsp cornstarch
- 1 12oz can plain sparkling water
- 1 Tbsp soy sauce, to serve

SERVE WITH →

- Simple scrambled eggs
- Makgeolli, Korean rice wine: Perfect for a rainy day!
- Tofu Dressing from "Tofu-For-People-Who-Don't-Like-Tofu" Tofu

RECIPE SEASONING CARDS
BY CHEF DEUKI HONG
AVAILABLE AT EATOCO.COM

SUBSTITUTIONS → **RICE FLOUR:** Potato starch

INSTRUCTIONS

- 1. MAKE THE BATTER:** In a medium bowl with the yolk, combine the all purpose flour, rice flour, cornstarch, 2 Baking Powder pods and 1 cup of just-opened ice cold plain sparkling water. Whisk all ingredients together and refrigerate for at least 15 minutes, so the batter can rest and fully hydrate.
- 2. COOK THE SCALLIONS:** While the batter chills, chop the entire bunch of scallions, green and white parts included, into 2-inch pieces and reserve in a bowl. Then add 4 Gochugaru Chile pods and 2 Ginger pods, and keep the bowl positioned within easy reach of the stove. When the batter is chilled, heat 1 Tbsp vegetable oil in a skillet or pan over medium-high heat. Add enough scallions to the pan to form a single layer against the bottom of the pan. You'll likely need to do this in batches. Cook the scallions until the bottom side is nicely charred, about 6-8 minutes. Flip the scallions over and char the other side, about 6-8 minutes. Reserve the cooked scallions in a bowl and season with salt. Keep them near the stove.
- 3. MAKE THE PAJEONS:** Use 3 Tbsp vegetable oil to generously coat a large cast iron skillet over medium-high heat. (A large saucepan also works; Feel free to adjust the oil depending on your pan size.) When the oil shimmers, pour half of the batter into the skillet and immediately arrange half of the charred scallions into a handsome pattern. Drop the heat to medium-low as soon as the scallions are settled into the batter and cook for an additional 4-5 minutes, until golden brown along the edges. Using a spatula, flip the pajeon and cook the other side for about 3-4 minutes. When you peek at the underside it should be golden brown. If you prefer a very crispier pancake, fry for 1 more minute, but do not let the underside get too dark. Remove from heat and re-oil the pan. Repeat with the remainder of the vegetable oil, batter and scallions.
- 4. PLATE:** You can serve the pajeon as is, or cut it into squares, as Chef Deuki prefers. They're great served with "Tofu-For-People-Who-Don't-Like-Tofu" Tofu dressing as a dipping sauce. You can also serve with simple soy sauce. Enjoy as a main by itself, with simple scrambled eggs, or with Chef Deuki's tofu. However you chose, eat until *occo!*

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Eat until *occo!*