

## Savory Japanese Pancakes

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### **Pancake ingredients**

1 TBSP toasted sesame oil  
6 cups Chinese cabbage  
Salt  
1 carrot - sliced into thin matchsticks  
2 TBSP grated fresh ginger  
2 TBSP soy sauce  
1 TBSP mirin - sweet cooking sake (optional)  
4 scallions - white & light green parts sliced on diagonal  
½ lb shiitake mushrooms, ¼ inch slices  
¾ tsp hot pepper flakes  
2 TBSP flour  
2 eggs, beaten  
2 TBSP chopped cilantro  
Vegetable oil for cooking the pancakes  
1 TBSP toasted sesame seed for garnish

### **Sauce Ingredients**

¾ cup soy sauce  
¾ cup water  
2 TBSP sugar  
6 thin coins of fresh ginger  
1 TBSP toasted sesame oil  
2 tsp cornstarch  
¼ cup cold water

### **Sauce Instructions:**

1. Make the sauce before the pancakes.
2. Combine everything but the cornstarch and cold water in a small saucepan. Simmer over medium heat for 10 minutes.
3. Dissolve cornstarch in the cold water and which the mixture into the sauce.
4. Bring sauce to a boil for 1 minute as you continue to whisk. Strain out the ginger and pour into a jar or serving bowl.

## **Pancake and Serving Instructions**

1. Heat sesame oil in large skillet. Saute cabbage and ¼ tsp salt over medium heat until it begins to wilt - 3 to 5 minutes. Add carrots, ginger, soy sauce and mirin. Saute until the cabbage and carrot are tender - about 5 minutes. Add scallions, mushrooms and pepper flakes and cook off the excess liquid about 2 to 3 minutes.
2. Transfer the cooked vegetables to a bowl and set aside to cool. Sprinkle the flour into the eggs and mix. Pour onto the vegetables along with the cilantro and toss.
3. Spoon the vegetable mixture into a lightly oiled skillet or griddle over medium high heat making 3 inch cakes. Cook for about 3 minutes and turn. Cook for another 2-3 minutes.
4. Sprinkle with sesame seeds. Serve with sauce on the side. Enjoy!

### **Story behind the recipe**

Since we became vegetarians, we have been cooking from the Field of Greens cookbook by Annie Somerville. She is the much acclaimed chef from the Greens Restaurant in San Francisco. I love having savory pancakes for dinner. These pancakes are great, but the sauce is what makes the magic happen! It is not optional.