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Kimchi Pancake (*Kimchijeon*)

Serves 2 to 4

Kimchijeon are hot, a little sweet, sour, spicy, and satisfying. These are one of the many dishes that you can make on the spot if you have Napa Cabbage Kimchi on hand.

Since *kimchijeon* is a little salty, it's most often served with rice. But it also makes a good snack on its own, and it's a popular item for Korean lunch boxes. Make 2-inch pancakes for a quick appetizer with drinks when guests come over at the last minute.

1/2 pound Napa Cabbage Kimchi, chopped into small pieces, plus
2 tablespoons of the brine
3 scallions, chopped
1 teaspoon sugar
1/2 cup all-purpose flour
1/2 cup water
4 tablespoons vegetable oil

1. Combine the kimchi, kimchi brine, scallions, sugar, flour, and water in a medium bowl and mix well with a spoon.
2. Heat a 12-inch nonstick skillet over medium heat. (If you don't have a 12-inch skillet, use a smaller skillet to make 2 pancakes.) Add 2 tablespoons of the vegetable oil and swirl to coat the bottom of the pan. Pour the batter into the pan and spread it with the back of a spoon or a spatula to make a large circle. Cook until the bottom is golden brown and crisp, 3 to 5 minutes.
3. Carefully turn the pancake over. Drizzle the remaining 2 tablespoons oil around the edges of the skillet, then lift the pancake with a thin spatula to allow the oil to run underneath and tilt the pan to spread it evenly. Cook until the bottom of the pancake is light golden brown and crisp, 3 to 5 minutes. Flip it one more time and cook for another minute.
4. Slide onto a large serving platter and serve immediately.