

Korean Zucchini Pancake - from Kom L.



- 1 medium zucchini, grated
- 1 c. all-purpose flour
- 1 c. water
- 1/2 small onion, sliced
- Optional: 1 small green chili pepper, chopped
- 1 egg, lightly beaten
- 1/8 tsp. each of salt and black pepper

In a large bowl, whisk all ingredients into a batter and mix well.
Put 2-3 Tblsps. of vegetable oil into a non-stick pan and heat well.
With the batter, make a pancake about 4-5 inches in diameter.
Cook in pan until done.
Serve with soy dipping sauce.

Soy dipping sauce:
3 parts soy sauce to 1 part rice vinegar (3:1)
some chopped green onion