



Okonomiyaki

SOURCE ADAPTED FROM JAPANESE SOUL FOOD | SERVINGS 4 PANCAKES

PREP 20MIN | COOK 10MIN | TOTAL 1HR

240g **flour**
240ml **dashi**
1tsp **salt**
1tsp **baking powder**
2tsp **sugar**
453g **cabbage**
4 **eggs**
sesame oil optional

To serve:

Okonomi Sauce

Kewpie Mayo

Bonito

Aonori Furikake

1 Heat griddle or cast iron pan to medium, par-cook some slices of bacon (cut in thirds or in half). You don't want it cooked all the way you just want a little color on it so you're not putting raw pork on your pancake.

2 While bacon is cooking, whisk flour, salt, baking powder and sugar together.

3 Add water or dashi and mix with a rubber spatula. The mixture will be fairly thick and give some resistance. Let sit while you...

4 Cut cabbage into thin strips (or use preshredded cabbage) and mix with batter using your hands or a sturdy spatula.

5 The bacon should be done, again, not fully cooked, just seared on both sides. Remove and set to cool.

6 Do not turn off the griddle or pan, you're going to use it to cook the pancakes as well

7 Crack the eggs into the mixed batter and cabbage and mix with your hands or a heavy duty rubber spatula. The mixture will loosen up a fair bit but will still be quite robust.

8 Divide the cabbage mixture evenly and cook on your pan or griddle. Each portion will yield a pancake that is roughly 3/4" thick and about 8" wide.

9 Drizzle a small amount of sesame oil on the uncooked side of the pancake and cook on the first side for about 4 minutes (until the bottom is nice and golden). If using bacon, set it atop the pancake now.

10 Flip the pancake and cook for another 4 minutes, this side should look pretty crispy as well.

11 Flip once more to cook for another minute or two. The bacon should now be face up again.

12 Remove from the pan, cut into pieces or serve whole.

13 Garnish with okonomi sauce, aonori, bonito, and kewpie. serve hot.