



## *The Edible Garden*

Recipe featured at Garden-to-Table weekend featuring rhubarb, July 10

### **Zucchini and Scallion Korean Pancakes**

By: Cathy Erway, author of *The Art of Eating In*

*Makes about 6 “silver dollar” size pancakes*

#### **Ingredients**

½ cup all-purpose flour  
½ cup whole wheat flour  
1 cup sparkling/selzer water  
1 egg  
½ teaspoon salt  
pepper to taste  
2 large scallions, julienned  
1 cup shredded zucchini and/or summer squash  
3-4 tablespoons vegetable oil  
  
soy sauce for serving (optional)

#### **Instructions**

- Sift the flour and combine in a large bowl. Whisk in the egg and seltzer until there are no lumps. Add the salt, pepper, and the vegetables and stir.
- Heat a large pan with enough oil to fully coat the bottom over medium-high heat. Ladle a scoop of the batter on the pan one at a time, working in batches (probably of two). Check underneath the pancake after a couple minutes, and flip before the pancake batter on the top begins to cook (it should still be liquid by the time you flip — just like cooking regular pancakes).
- Cook another couple minutes on the opposite side. Remove from pan, add more oil to coat, and repeat with the rest of the batter.
- Serve pancakes with a mixture of soy sauce and vinegar, or hot sauce on the side.