THE KOREA GARDEN’S PANCAKE
Prepared for the Edible Academy Solstice Weekend by
Regina Lee of the Edible Academy

Ingredients
• 1 bunch perilla*
• ½ pound dropwort*
• 10 pounds flour
• 2 liters water
• 1 dozen eggs
• Salt, to taste
• Oil, for cooking (canola or vegetable)

*If unavailable, substitute with herbs and greens of your choice
– for example, chives, scallions, basil, etc.

Instructions
Wash dropwort and perilla. In a large bowl, in several batches,
mix flour, eggs and water. Before fully mixing, add greens.
Gently mix to combine completely. If desired, adjust the
amount of flour and water until the batter has the loose
consistency of crepes. In a large pan over medium heat, warm
oil. Add ½ to 1 cup of pancake batter mix to pan and prepare
as you would prepare a pancake.