

## **“Korean Seafood Pancake” (Haemul-jeon)**

The Adventures of KayRu

### **\*Ingredients:**

1½ Cups of Korean Pancake Mix (“CJ Beksul Frying Mix / Korean Pancake Mix” on Amazon)  
½ Cup of Corn Starch (for crispness)  
1 Cup Korean Green Onions (can substitute regular green onions)  
1 Cup packed Chives cut in 1½ inch strips  
3 Cups loosely packed Perilla Leaves (“kkaennip”) this is optional and can be found at a Korean/Asian market or substitute vegetable of your choice. Bunch up leaves and cut about ½ inch wide.  
2 Cups of seafood mix (can mix your choice of shellfish)  
1 Cup of Water (approximate).  
¼ tsp. Salt  
Avocado Oil

*Click to order Korean  
Pancake Batter!*



*Click to learn about  
Perilla Leaves?*



### **Dipping Sauce:**

2 tbsp Soy Sauce  
1 tbsp. Water  
1 tbsp. Rice Vinegar  
3 Drops Sesame Oil  
Sprinkle of Sesame Seed  
Chili Flakes (optional for spice)  
Diced Garlic (optional for taste)

### **Directions:**

Combine Perilla leaves (or substitute vegetables), and seafood mix in medium size mixing bowl. Add salt and about half the Korean Pancake Mix, all the Corn Starch, and add about 1/2 cup of water. Mix gently with your hands making sure the batter begins to coat the ingredients, then add another ½ cup of water.

Continue to hand mix, then add the remaining Korean Pancake Mix. Continue to mix as shown in our YouTube video and match the same consistency, careful not to use too much batter, just enough to hold the ingredients together.

Coat a medium size non-stick frying pan with a layer of oil, heat to medium, add the batter into an 8 inch circle and fry until the edges are brown, flip and continue same. Once both sides are brown plate and cut into bite size portions, serve with dipping sauce.

### **Sauce:**

Add the ingredients in a small size (about 4 ounces) sauce bowl and whisk or stir to mix ingredients. Use as a dipping sauce for the pancakes.

**\*Notes:** You can mix up the ingredients using different vegetables, seafood, and even thinly slice beef or pork. Other popular Korean Pancakes include Kimchi too!

**Watch the YouTube Video here:**

<https://www.youtube.com/watch?v=hnP33CiBvxE>

**For more recipes bookmark this site:**

<https://www.kayandrussell.com/cooking>