

Christopher Kimball's Milk Street
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Korean Scallion Pancakes (Pajeon)

Start to finish: 30 minutes / Servings: 4

Quick to make and with a crisp exterior but chewy center, pajeon take pancakes from breakfast to dinner. We tried several flour combinations in our search for just the right texture. We found that a combination of all-purpose flour and potato starch gave these pancakes their signature chewy texture. Using ice water in our batter encouraged the pancakes to puff while cooking, producing slightly crisped edges. Some recipes use as few as two scallions but we preferred more, settling on six. We started our pancake at a medium-high heat, but needed to reduce it after flipping to prevent the scallions from burning. If you can find gochugaru, sometimes sold as Korean chili powder, use it in place of the red pepper flakes for a sweeter, smokier flavor. Looking to switch up the flavors? We've included kimchi and seafood variations.

Don't use potato flour, which has a strong potato flavor and reacts differently with water. Bob's Red Mill makes potato starch, which is usually available in the baking aisle or natural foods section of your grocer.

- ½ cup all-purpose flour
- ½ cup potato starch
- 1 teaspoon red pepper flakes
- 1 teaspoon kosher salt
- 1 cup ice water
- 1 large egg, beaten
- 6 scallions, trimmed and cut into 1-inch pieces
- ¼ cup shredded carrot (about ½ medium carrot)
- ¼ cup soy sauce
- 3 tablespoons unseasoned rice vinegar
- ½ teaspoon toasted sesame oil
- ¼ teaspoon ground black pepper
- 2 tablespoons grapeseed or other neutral oil, divided

1. **In a medium bowl**, whisk together the flour, potato starch, pepper flakes and salt. Add the water and whisk until smooth. Fold in the scallions and carrots. Set aside. In a small bowl, combine the soy sauce, vinegar, sesame oil and pepper, set aside.
2. **In a 10-inch nonstick skillet**, heat 1 tablespoon of the grapeseed oil over medium-high until shimmering. Stir the batter to recombine, then add half (1 scant cup) to the skillet, spreading it and the vegetables evenly to the edges of the pan. Cook until the top is set and the edges begin to brown, 3 to 4 minutes.
3. **Reduce heat to medium-low**, then use a spatula to flip the pancake. Cook until golden brown on the second side, being careful not to burn the scallions, 1 to 2 minutes. Flip again and cook until the pancake is charred in spots and crisp around the edges, 2 to 4 minutes. Transfer to a plate. Increase the heat to medium-high and repeat with the remaining 1 tablespoon grapeseed oil and the remaining batter. Cut the pancakes into wedges and serve with the sauce.

VARIATIONS: