

KOREAN MUNG BEAN & KIMCHI PANCAKES

By Judy Kim | Yield: 4 to 6 servings

An update to my Mom's Bindaeduk, mung bean pancake recipe. This an easy recipe to modify to your taste. I added ramps because they are in season and the addition of a Korean perilla leaf to each pancake gives it a fresh grassy flavor and a pretty presentation. But to simplify the steps, chop the perilla leaf and add it to the batter. When in doubt, always add more kimchi! For meal prep, make extra batter and make them fresh easy day. It will keep for a couple of days.

INGREDIENTS

Pancakes:

12 ounces yellow skinless mung beans

2 tablespoons white short grain rice

¼ pound pork (shoulder, loin or boneless pork chop), roughly chopped into ½-inch pieces

Kosher salt

2 cloves garlic, roughly chopped

½ cup low sodium bone broth or chicken broth

1 cup chopped kimchi

¼ cup reserved kimchi liquid

1 onion, diced

4 scallions, finely sliced

4 ramp leaves, finely sliced (optional)

Grapeseed or canola oil for pan frying

1 bunch perilla leaves (or shiso leaves)

Sauce:

¼ cup soy sauce

1 teaspoon sugar

½ teaspoon dark sesame oil

1 tablespoon toasted sesame seeds

4 scallions, finely sliced

DIRECTIONS

1. Wash mung beans and rice in a colander until water runs clear. Transfer drained mung beans and rice into a bowl and fill with filtered water until just covered, soak overnight in the fridge.
2. In a large bowl season pork with ½ teaspoon salt, set aside.
3. In the bowl of a food processor add drained mung beans, rice, garlic, broth and 1 teaspoon salt. Pulse until slightly smooth but leaving some texture. Transfer to large bowl with pork, fold in kimchi, kimchi liquid, onion, scallions and ramps.
4. In a large nonstick pan over medium-high heat, add drizzle of oil. Add large spoonful of batter and spread into a thin 3-inch diameter pancake. Fry until golden brown on the bottom, place and press perilla leaf on top and flip; fry again until golden. Make pancakes in batches and add oil as needed. If batter is too thick, add splash of broth or water. Transfer pancakes to a plate.
5. Combine all sauce ingredients with 1 tablespoon water in a small bowl and serve with warm pancakes.