



### **Dipping Sauce**

2 tablespoons soy sauce  
 2 teaspoons vinegar  
 2 tablespoons water  
 1 teaspoon sugar  
 ¼ teaspoon black pepper  
 ¼ teaspoon red chili pepper flakes

Put all ingredients together in a shaker cup or bowl. Save for later as the dipping sauce for both pancake recipes.

### **Hobak Buchim (Zucchini Pancakes)**

1 medium zucchini  
 ½ teaspoon salt

Cut the zucchini into matchsticks. Place in bowl and sprinkle with ½ teaspoon of salt. Let sit for about 10 minutes. Squeeze the liquid out from the zucchini. Set the zucchini aside and save the liquid for later.

¼ cup green onion, thinly sliced  
 2 green chili peppers, thinly sliced  
 5 tablespoons all purpose flour mixed with 3 tablespoons cornstarch  
 1 large egg

In a bowl, combine the egg, flour, cornstarch, and the zucchini liquid. Mix and then add the zucchini, onion and chili peppers. If the mixture is too stiff, add 2 to 3 tablespoons of water.

2 tablespoons vegetable oil for frying

Heat a skillet with two tablespoons of oil over medium high heat. Add 2 heaping tablespoons of batter and spread it evenly and thinly. Reduce the heat to medium, and cook until the bottom is light golden brown,

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about 2 minutes on each side. Repeat until batter is gone. Serve hot with a dipping sauce. Yield: 6-8 3-inch pancakes, or two large pancakes. Serves 2-4.

Modified from

<https://www.koreanbapsang.com/15-korean-vegan-recipes/>

### **Buchjeon (Spicy Green Onion & Garlic Chive Pancakes)**

3 tablespoon chives (garlic chives, if available)  
 ¼ cup green onions, thinly sliced

Thinly chop the chives and green onions. Set aside.

¾ cup all purpose flour  
 2 tablespoons of cornstarch  
 2 tablespoons of rice powder, if available\*  
 ½ teaspoon salt  
 1 large egg  
 1 cup icy cold water  
 1 tablespoon red chili pepper paste

In a bowl, combine the egg, flour, cornstarch, rice powder, and salt.

In a separate bowl, mix the icy cold water and red chili pepper paste and mix lightly. Combine with the dry mixture and mix lightly by hand. The batter should be thin. If the mixture is too stiff, add 2 to 3 tablespoons of water. Mix in the garlic chives and green onions.

2 tablespoons vegetable oil for frying



Heat one tablespoon of oil in a non-stick pan over medium heat. Ladle the mixture into the pan, and spread it evenly into a thin round shape. Cook until the edges turn light golden brown, about 2 to 3 minutes. Reduce the heat to medium low if the pancake browns too quickly. Turn it over, adding more oil to the sides of the pan, and press it down with a spatula. Cook until the other side is light golden brown, about 2 minutes.

Repeat the process until there is no remaining batter. Serve with a dipping sauce.

Yield: Makes 2 large pancakes or 6 small ones Serves 2-4.

\*Note: Substitutes could be any of these flours: almond, amaranth, coconut, arrowroot, oat, tapioca flour, or simply all purpose flour.

### **Hobak Mandu (Zucchini Dumplings)**

2 teaspoon soy sauce  
1 teaspoon vinegar (rice wine, white wine, or regular vinegar)  
2 teaspoon of water

Mix all ingredients together and set aside as the dipping sauce.

2 zucchinis  
2 teaspoons salt  
4 dried shittaki mushrooms soaked or fresh  
1/2 tablespoon soy sauce  
2 ½ teaspoon sesame oil  
24 dumpling wrappers

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Cut the zucchinis into into matchsticks. Sprinkle with 2 teaspoons of the salt, and let sit for about 15 minutes. Gently squeeze the liquid out from the zucchini.

Cut the mushrooms into thin strips. Mix with the soy sauce and a little bit (about ½ teaspoon) of sesame oil.

Heat a pan over high heat, and add two teaspoons of sesame oil and the zucchini. Stir fry until the zucchini is cooked and dry. Transfer to a large plate and spread it around to cool.

Heat a pan over medium high heat, and stir fry the mushrooms for 2 minutes. Add a tablespoon or two of water or mushroom soaked water if the pan gets too dry.

Combine the zucchini and mushrooms as the filling. Place one heaping teaspoonful of the filling on a wrapper placed on your palm. Wet the edges of the wrapper with water, fold the wrapper and seal tightly (pushing the air out with your fingers) into a half-moon shape. You can pinch one side of the wrapper to form pleats. Repeat this process until all the filling/wrappers are used.

Bring a pot of water to a boil. Add the dumplings a few at a time, stirring gently so they don't stick to the bottom of the pot. Cook only until the dumplings come up to the surface. Prepare a bowl with cold water. Remove the dumplings quickly, and plunge in the cold water to cool. Remove and serve cold with a dipping sauce. Servings: 4



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**Grocery List:**

3 tablespoons + 2 teaspoons soy sauce  
 4 teaspoons vinegar (rice wine, white wine,  
 or regular vinegar)  
 1 tablespoon red chili pepper paste  
 2 ½ teaspoon sesame oil

24 dumpling wrappers

2 tablespoons water  
 1 teaspoon sugar  
 ¼ teaspoon black pepper  
 3 teaspoon salt  
 ¼ teaspoon red chili pepper flakes

3 medium zucchini  
 ½ cup green onion, thinly sliced  
 3 tablespoon chives (garlic chives, if  
 available)  
 2 green chili peppers, thinly sliced  
 4 dried shittaki mushrooms soaked or fresh

¾ cup + 5 tablespoons all purpose flour  
 5 tablespoons cornstarch  
 2 tablespoons of rice powder, if available\*

2 large eggs

4 tablespoons vegetable oil for frying

\*Note: Substitutes could be any of these  
 flours: almond, amaranth, coconut,  
 arrowroot, oat, tapioca flour, or simply all  
 purpose flour.

**Materials List:**

shaker cup or bowl

whisk  
 cutting board  
 knife  
 small, medium, and large mixing bowls  
 spoons  
 slotted spoon  
 spatula  
 frying pan  
 large saucepan  
 measuring cups and spoons