

# Okonomiyaki - Japanese Vegetable Pancakes

Serves 4 people

4 cups shredded veggies

- Variety is good, usually a base of cabbage (1-2 cups) with green onion, carrot, pepper

1 tsp salt

3 eggs

½ tsp grated ginger

2 tsp soy sauce or tamari

1 tsp rice vinegar

½ cup rice flour (or regular flour)

½ tsp baking powder

Oil for cooking

## Okonomiyaki Sauce

3 parts ketchup

1 part Worcestershire sauce

1 part soy sauce or tamari



## Okonomiyaki Directions:

- Grate or finely shred 4 cups of vegetables and toss with 1 tsp of salt. Set aside.
- In large bowl mix eggs, ginger, soy sauce, rice vinegar, four and baking power. Add the grated vegetables and stir together.
- Heat oil in a large pan and spoon mixture into pan (two large or four smaller pancakes). Cook until firm and lightly browned. Flip and cook the second side until firm and lightly browned.
- Serve with the Okonomiyaki Sauce.
- Additional serving options include Hot Sauce and Mayonnaise

