

Date: \_\_\_\_\_ Period: \_\_\_\_\_ Name: \_\_\_\_\_

# Okonomiyaki

## Partner Recipe

### Ingredients:

500mL Shredded Green Cabbage  
250mL Flour  
2mL Baking Powder  
1 Egg  
150mL Water  
5mL Dashi Stock Powder  
125mL Thin sliced/ground meat  
1 Stalk Green Onion

### Equipment:

### \*Optional Accompaniments:

>Shooga (red pickled ginger)  
>Aonori (seaweed powder)  
>Japanese Mayonnaise

>Katsuobushi (dried fish flakes)  
>Okonomiyaki Sauce

### Directions:

1. BARHSCHEP.
2. Lightly beat the egg in a bowl.
3. Add water and dashi stock powder to egg. Mix well.
4. Sift flour and baking powder into the egg mixture. Stir until smooth.
5. Shred green cabbage. Add shredded cabbage a handful at a time into the batter. Mix well after each addition. Chop green onion. Add to mixture. Set aside for later use.
6. Add a little oil in the skillet and heat over medium heat.
7. Place thinly sliced meat/ground meat on the skillet. When meat turns brown at the edge, pour the cabbage batter over the meat. Spread the mixture so that it covers the meat and it is about  $\frac{3}{4}$  inch in thickness.
8. Cook until the side of the pancake looks dry. Flip the pancake carefully.
9. Cook pancake for 4-5 minutes over medium heat or until the knife comes out clean when inserted into the thickest part of the pancake.
10. Serve immediately with accompaniments.

### Tips on cooking Okonomiyaki:

- Be patient! Wait until one side is well done (a light to medium brown) before flipping it.
- Cook at low to medium heat.

