

untagged, needs pic, incomplete



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Korean Crab Pancakes

Date added: 2024/01/21

Ingredients

- 1 lb package of imitation crab meat, flake style
- 1 yellow onion
- 2 green onions
- pinch of salt
- black pepper
- vegetable oil for griddle

Optional add-ins

- Jalepeno
- Garlic

Method

1. Preheat griddle to medium heat.
2. Finely mince the crab meat. We run ours through the food processor.
3. Using a mandoline or sharp knife, cut the onion into very fine half rounds.
4. Dice green onion finely.
5. Combine crab, onion green onion in a LARGE bowl. Mix thoroughly with hands.
6. Add eggs salt, pepper and again mix until mixture is evenly mixed.
7. Lightly oil griddle. Drop ladlefuls of crab mixture onto the hot griddle and gently flatten with a spatula.
8. Fry each side until golden brown. Remove to a rack to cool.
9. Serve over rice with desired sides.
10. To freeze, stack cooled pancakes in a desired portion size and add to a freezer bag. To reheat, pull a stack from the freezer and microwave until warm.

Notes

Inspired by: <https://chefjulieyoon.com/2016/03/korean-crab-jeon-crab-stick-omelettes/>

Last update:
2024/08/07 recipes:korean_crab_pancakes https://wiki.cookie mountain.org/doku.php?id=recipes:korean_crab_pancakes&rev=1705864217
01:20

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Last update: **2024/08/07 01:20**

