

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 (~350g) yellow onion
- 2 green onions
- 7 eggs
- 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, and green onion in a LARGE bowl. Mix thoroughly with hands.
6. Add eggs, salt, and pepper to the bowl. Mix again until mixture is evenly combined.
7. Lightly oil griddle. Drop ladlefuls of crab mixture onto the hot griddle and gently flatten with a spatula.
8. Fry each side, flipping pancakes once, 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

Next time: weigh the onion

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

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookiemountain.org/doku.php?id=recipes:korean_crab_pancakes&rev=1722193829

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