

# Potato Pancake

## Gamjajeon

### Ingredients

- 5 large potatoes, peeled and grated
- 1 ½ cups grated onion
- 1 teaspoon salt
- 1 ¼ cups potato flour

For frying: 1 cup grape seed oil (or vegetable oil)

### For dipping sauce

- 1 cup soy sauce
- ½ cup vinegar
- 5 spring onions, thinly sliced
- 1 cup thinly sliced white or brown onion
- 5 jalapeno peppers, chopped thinly (optional)
- 2½ teaspoons sugar



### Directions

1. To make the sauce, combine soy sauce, lime juice, spring onion, onion, jalapeno pepper, and sugar to a small bowl and mix together. Set aside.
2. Grate or finely chop in the food processor potato and onion in a bowl. Add salt and potato flour and mix together. Divide mixture into 5 equal portions
3. Heat a nonstick pan over medium-high heat.
4. Add 2 tablespoons grape seed oil and swirl the pan around to coat it evenly. Add the potato mixture and spread it evenly on the pan.
5. Cook a few minutes until the bottom of the pancake turns crispy and a light golden brown.
6. Turn it over with a spatula or flip it. Add the rest of the grape seed oil to the edge of the pancake. Shake the pan and tilt it so that oil spreads underneath the pancake. Let it cook until the bottom of the pancake turns golden brown.
7. Cook until both sides are crispy and light golden brown, usually about 8 to 10 minutes.
8. Transfer it to a plate and serve hot with the sauce.