



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

**Kimchi Fritters** *slightly adapted from...*

1 tablespoon plus ½ cup thinly sliced scallions  
2 tablespoons plus 1 teaspoon soy sauce  
1 tablespoon distilled white vinegar  
1 teaspoon gochugaru (Korean red pepper powder) or crushed red pepper flakes  
4 ounces ground pork (about 1/3 cup)  
3 finely grated garlic cloves, divided  
1/2 teaspoon toasted sesame oil  
1 1/2 cups dried peeled split yellow mung beans, soaked for 3 hours or up to overnight  
1 1/2 cups (packed) chopped cabbage kimchi, excess liquid squeezed out  
1 red Thai chile, thinly sliced  
½ teaspoon sea salt  
4 tablespoons vegetable oil

**THE STEPS:**

- Mix 1 tablespoon scallion, 2 tablespoons soy sauce, vinegar, and gochugaru in a small bowl - set aside.
- Mix pork, half of grated garlic, sesame oil, and remaining 1 teaspoon soy sauce in a small bowl.
- Chill for 30 minutes.
- Drain beans, reserving 1 cup soaking liquid.
- Purée beans and 1/2 cup soaking liquid in a blender
- Add more water by tablespoonfuls if necessary, until mixture is a thick and slightly chunky.
- Transfer to a large bowl and add ½ cup scallions, remaining grated garlic, kimchi, and chilli to bean purée and mix well.
- Season batter with salt.
- Stir in pork mixture.
- Heat 2 tablespoons vegetable oil in a large non-stick over medium-high heat.
- Working in batches, drop ¼ cupfuls of batter into skillet, flattening each fritter out to 3" rounds.
- Cook, until fritters are golden brown and cooked through, 2-3 minutes per side.
- Serve pancakes with dipping sauce

**THE LOVE:** Yikes - I got nothing! No amount of love is gonna fix these guys...