



Ulu Kim Chee Korean Pancake

Featuring Maui Sunflower Oil

Recipe provided by @GardenOfAloha

INGREDIENTS:

- 1/3 c @napiliflofarm kim chee
- 1/4 c kim chee juices
- 1/3 c heaping @nohoanafarm ulu flour
- 2 homegrown eggs
- Between 1 teaspoon and 1 tablespoon @maidenhawaii naturals sunflower oil (depending on size and type of skillet)

DIRECTIONS:

- Cut up kim chee in small pieces.
- Mix together ulu flour, eggs & kim chee juices. Add cut up kim chee.
- Add the oil to the bottom of a skillet, pour kim chee mixture into hot pan.
- Flip when it starts to bubble. Serve warm with green onions.



Note: Feel free to use cut up stir fried veggies or just green onions if kim chee isn't your jam. Replace kim chee juices with water.

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