

# HOBAKJEON (Korean zucchini pancakes)

Pan-fried cakes, called jeon, are enjoyed with various ingredients in Korea. Jeon is also a ceremonial and festive dish for holidays. Zucchini pancakes are widely enjoyed during the summer when zucchini is in season. You can be creative with the ingredients by adding onions, carrots, pepper, sometimes a little shrimp or squid. - [Jinju Kim](#)

## Ingredients

3 cups of grated zucchini (yellow or green, smaller size tends to be more flavorful)  
1 1/2 cup of chopped red onion  
1 cup of all purpose flour  
1/2 cup of breadcrumb (alternatives: corn or potato starch)  
1 large-size egg, beaten  
3/4 cup of water (maybe less, amount of water depends on juicyness of the zucchini)  
1/2 teaspoon of salt (when eating with the sauce - recipe below - you can use less salt)  
Vegetable oil (grape seed oil is preferred)

## Directions

Mix the flour, breadcrumbs, egg and water in a large bowl  
Add the grated zucchini, red onion, and salt to the bowl and mix all together.  
Place a cast iron skillet (or any skillet) over medium heat - preheat pan for 4-5 minutes.  
Add 2 tablespoons of vegetable oil.  
When the oil heats up, place heaping tablespoons of the zucchini batter in the pan apart from each other to spread. Flatten them with a spatula if necessary. Fry until it gets golden on one side, then turn and fry the other side to golden. Repeat once or twice until they get quite crisp. Move them onto a plate and continue frying the remaining batter. Add more oil to the pan as needed.

## Ginger soy dipping sauce

### Ingredients

1 1/2 teaspoons minced ginger  
1 1/2 teaspoons chopped scallion  
3 Tablespoons plus 1 teaspoon soy sauce  
1 teaspoon sesame seed oil  
1 teaspoon roasted sesame seeds

### Directions

Mix all the ingredients in a small bowl and let it sit for 10 minutes for all the flavors to mix.  
Enjoy with the zucchini pancakes!

