



## Cook Club Recipe of the Month: Okonomiyaki

*Adult home cooks: Please join us every third Thursday of the month at 5pm in the small meeting room to taste the recipe for that month. Come share your kitchen tips, tricks, interest and enthusiasm for food and cooking! Space is limited, so please register online by the 7<sup>th</sup> of each month to attend the tasting.*

### Ingredients:

- 1 cup flour
- 1 tsp dashi powder OR 1 Tbs soy sauce
- ½ cup warm water
- 3 eggs
- 2-3 cups finely shredded green cabbage
- 2 green onions, sliced thinly
- 2 Tbs oil (if using meat substitute)
- Kewpie mayonnaise sauce (see below)
- Okonomiyaki sauce (see recipe below)
- Additions as you like: cooked bacon, deli meats, shredded carrots, Soy based bacon bits, etc.

Add soy sauce or dashi powder to warm water. Wisk eggs together with water mixture. Mix in flour. Fold in cabbage and onion until coated with flour mixture.

Place 8-to-10-inch skillet on medium heat. If using vegetables or meat substitute, coat the bottom of the pan with oil. Place cooked bacon, bacon flavored bits or other additions in the pan then spoon cabbage mixture over top to make a pancake about ½ inch or 1 cm thick. Cook until the underside is browned, and pancake is starting to set. Time depends on additions used. Flip and brown on the other side. Plate and drizzle with okonomiyaki sauce and kewpie mayonnaise. Serve hot.

If you are not able to purchase Kewpie Mayo, substitute with 1 cup of mayonnaise combined with 2 Tbs of rice vinegar and 1 Tbs granulated sugar stirred until sugar is dissolved.

Sauce: combine 2 Tbs ketchup, 1 Tbs soy sauce, 1 Tbs Worcestershire sauce and 1 tsp of sugar or honey. For additional umami flavor you may add 1 Tbs oyster sauce (optional)