



Japanese Cabbage Pancakes with Mayo and Bonito Flakes Okonomiyaki

Okonomiyaki (oh-koh-noh-mee-YAH-kee) means “grilled as you like it” in Japanese. This savory pancake is traditionally made with shredded cabbage and various meats and is topped with condiments like scal- lions and bonito flakes (dried fish). Okonomiyaki is mainly associated with the Kansai or Hiroshima areas of Japan. Try to get mayonnaise in a squeeze bottle, which makes it easy to drizzle.

Serves 4

ALLERGENS Dairy-Free, Nut-Free

TOTAL PREP & COOK TIME 50 minutes

What You'll Need

- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 1/4 teaspoon baking powder

1/2 small head green cabbage

8 ounces bacon (optional)

3 scallions

3 eggs

1 tablespoon vegetable oil

1/2 cup mayonnaise

1 cup bonito flakes (optional)

HOMEY OKONOMIYAKI SAUCE

1/4 cup tomato ketchup

3 tablespoons Worcestershire sauce

2 tablespoons sugar

1 tablespoon oyster sauce

1. Prep the batter

- In a large bowl, combine 1 cup of all-purpose flour, 1/4 teaspoon of salt, 1/4 teaspoon of sugar, 1/4 teaspoon of baking powder, and 1 cup water and stir until combined. The batter should be able to coat a spoon. If it is too thick, slowly add water, 1 tablespoon at a time.
- Cover with plastic wrap and let it rest in the refrigerator for at least 15 minutes while you prepare the other ingredients.

2. Prep the ingredients

- Preheat the oven to 250°F.
- **Green cabbage**—Remove the core and finely chop, using a food processor, box grater, or sharp knife.
- **Bacon (optional)**—Cut the strips in half.
- **Scallions**—Trim the ends and thinly slice. Use half in step 3 and half in step

- **Homey Okonomiyaki Sauce**— Combine all the ingredients in a small bowl and mix well.

3. Prep the okonomiyaki

- Remove the batter from the refrigerator.
- Add the eggs, cabbage, and half the sliced scallions and mix well until the cabbage is fully coated.

4. Cook the okonomiyaki

- In a large nonstick skillet or pan- cake griddle, heat 1 tablespoon of vegetable oil over medium-high heat until hot.
- Spoon the okonomiyaki batter into the skillet to form 6-inch pancakes about 3/4 inch thick.
- Place 2 or 3 slices of bacon on top of each okonomiyaki and cook until nicely browned, about 5 minutes. Gently flip and cook until nicely browned, about 5 minutes. Keep warm in the oven while completing the next batch of pancakes.

5. Serve your dish

- Spread the Homey Okonomiyaki Sauce on the bacon-covered side of the okonomiyaki.
- Drizzle the mayonnaise in zig-zag- ging lines if you have a squeeze bottle or spread it on with a knife, and sprinkle with the bonito flakes (optional).
- Garnish with the remaining scallions.

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