

# Japanese Vegetable Pancakes

Yield: 2 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-vegetable-recipe-ideas>

## Ingredients:

- 1/2 head cabbage very thinly sliced, 1 pound or 5 to 6 cups shreds which will be easiest on a mandoline if you have one
- 4 medium carrots peeled into ribbons with a vegetable peeler
- 5 kale leaves lacinato, ribs removed, leaves cut into thin ribbons
- 4 scallions thinly sliced on an angle
- 1 teaspoon kosher salt
- 1/2 cup all purpose flour
- 6 large eggs lightly beaten
- canola
- safflower oil
- 1/4 cup ketchup
- 1 1/2 tablespoons worcestershire sauce note: this is not vegetarian
- 1/4 teaspoon Dijon mustard
- 1 tablespoon cooking wine rice, or sake
- 1 teaspoon soy sauce
- 1 tablespoon honey use 2 if you like a sweeter sauce
- 1/8 teaspoon ground ginger