**Buchimgae (Korean Vegetable Pancakes)**

* 1 small zucchini, julienned
* 1 small carrot, julienned
* ½ small onion, julienned
* ½ Idaho potato, julienned
* 2 teaspoon salt
* 1 tbl cornstarch
* 1 cup flour
* 1 cup water
* vegetable or canola oil for frying

Lightly salt the zucchini and let sit. In another bowl, add the rest of ingredients and mix well. Squeeze the zucchini to separate the excess water. Add zucchini.  
  
Coat a frying pan over medium high heat with a generous layer of oil. Ladle ¼ of a cup of the batter into the oil and spread it out. When the the top looks slightly translucent, flip and cook another 30 seconds. Transfer to a paper towel lined plate and cover while you cook the rest. Slice into squares and serve.  
  
Optional dipping sauce:

* ¼ cup soy sauce
* 1 tbl vinegar
* 1 tsp sugar
* 1 tsp sesame oil

**Baechu Kimchi (Spicy Fermented Cabbage)**

* 1 large Napa cabbage
* 1 cup kosher salt
* ½ cup  glutinous  rice flour (optional)
* ½ cup water (optional)
* ½ to 1 cup gochugaru
* 1 tbl sugar
* 1 tbl minced ginger
* 3 tbl minced garlic
* 1 tbl toasted sesame seeds
* 1 medium carrot, julienned
* 4 green onions, julienned
* ½ Daikon radish, julienned

Quarter cabbage lengthwise, and chop each quarter into bite size pieces. Salt the cabbage pieces in a large bowl and let sit for 2 hours minimum, occasionally turning the cabbage to ensure even salting.

While cabbage is resting, mix together glutinous rice flour and water and cook over low heat until porridge has thickened. Let cool.  
  
Add the rest of the ingredients to the cooled porridge to form the seasoning paste.  
  
After the cabbage has rested, thoroughly rinse away any excess salt and dirt and drain. Add seasoning and mix well.  
  
The kimchi is ready to eat, but it only gets better with age! Pack it tightly in a glass jar, leaving some room at the top of the jar. The kimchi will bubble and release liquid over time. You can store it at room temperature to speed up fermentation, or in the refrigerator to slowly ferment.  
  
**Pachae  Muchim (Seasoned Green Onions)**

* 2 teaspoons gochugaru
* 2 teaspoons sesame oil
* 1 teaspoon sesame seeds
* 2 teaspoons soy sauce
* 2 teaspoons vinegar
* 1 teaspoon sugar
* 1 pound green onions

Cut green onions in to 3-4 inch pieces and set in cold water. Mix together the first 6 ingredients. Right before serving, drain green onions and dress.  
  
**Maneul Jangajji (Soy Pickled Garlic)**

* 3 cup soy sauce
* 1 cup white vinegar
* ½ cup sugar
* 1 pound peeled garlic

Heat soy sauce, vinegar, and sugar in a saucepan until sugar is dissolved. Let cool.  
  
Meanwhile, fill a container (preferably glass) with the garlic. Pour the soy brine over the garlic until it covers the garlic. Seal tightly and let sit at room temperature for at least one week.