

## JAPANESE PANCAKE (OSAKA STYLE OKONOMIYAKI,大阪焼)

(YIELD: 3 SERVINGS)



### INGREDIENTS

1. 1 cup of Otafuku Okonomi-yaki Flour (4 oz)
2.  $\frac{3}{4}$  cup water (6.5 oz)
3. Lots of shredded cabbage (~10 oz)
4. 2 pieces of green onion, diced
5. 2 eggs
6. 9 pieces of sliced pork belly or bacon strips
7. Otafuku Okonomi Sauce

### PREPARATION

1. Mix Otafuku Okonomi-yaki Flour and water in large bowl until flour is fully dissolved.
2. Add cabbage, green onion, and eggs to flour mixture and combine gently.
3. Place oil in medium size skillet on medium-low heat. Divide mixture into three sections and shape each portion into a  $\frac{1}{2}$ " thick patty. Place patties in skillet and layer pork belly or bacon on top. Cook approximately 3 minutes or until bottom browns.
4. Flip patty to cook meat side (approximately 4 minutes or until fully cooked). Don't press.
5. Flip patties once more (meat side up) and cook approximately 2-3 additional minutes.
6. Remove patties from skillet and top with Otafuku Okonomi Sauce as desired (e.g., seaweed, mayonnaise, katsuobushi).