



RELIABLE MARKET

Reliable Market has been a long time beacon of diversity in Union Square. As the area has evolved, so has the market by expanding its offerings from just groceries to craft beers, home goods & prepared foods. A visit here can take you on many culinary adventures. Visit Reliable Market & the many other diverse international markets in Union to try your hand at a dish you've never made before.

Try out a recipe inspired by Reliable Market's family favorite, Kimchi Pancakes.

In the spirit of their Korean roots, sharing food is sharing love.

KIMCHI PANCAKES

Ingredients*

- ½ lb well-fermented napa cabbage kimchi, chopped into small pieces, plus 2 tbsp of the brine
- 3 scallions, chopped
- ½ tsp sugar
- ½ c all-purpose flour
- ½ c water
- 4 tbsp vegetable oil

Directions

- Combine kimchi, brine, scallions, sugar, flour, and water in a medium bowl and mix well with a spoon
- Heat a 12-in nonstick skillet over medium heat. (If you don't have a 12-in skillet, use a smaller skillet to make 2 pancakes)
- Add 2 tbsp vegetable oil and swirl to coat the bottom of the pan
- Pour batter into pan and spread with the back of a spoon or a spatula to make a large circle
- Cook until the bottom is golden brown and crisp, 3-5 min
- Carefully turn pancake over. Drizzle the remaining 2 tbsp oil around the edges of skillet, then lift pancake with a thin spatula to allow oil to run underneath and tilt pan to spread it evenly
- Cook until the bottom of the pancake is light golden brown and crisp, 3-5 min
- Flip pancake one more time and cook for another min
- Slide onto a large serving platter and serve immediately