



### Peacemaker Cocktail/Mocktail

This is an easy and delicious recipe that unifies the elements of sweet, tart, floral, and warmth with SOJU.

2 parts soju  
1 part hibiscus-ginger syrup \*  
1 part lime juice.

#### Hibiscus-ginger syrup:

¼ cup dried hibiscus  
2" ginger, sliced thin with skin on  
1 cup sugar  
1 cup water

*Bring all ingredients to a low simmer in a pot: cook for 15 mins then strain & chill. Use within 1 month.*

Throw it all in your shaker with ice, and strain it over fresh ice. Garnish with a fresh sprig of mint, some candied ginger, or some fresh edible flowers! One day, when there is peace on the Korean Peninsula, I can imagine us all sipping on something light and celebratory like this.



### **Pajeon (Korean scallion pancakes)**

Koreans are notorious drinkers of soju, but what is soju without food and community? Never drink alone, and never drink without something to munch on. In Korean, the word “anju” refers to drinking snacks to be shared by all. Here’s an easy, adaptable recipe for *pajeon*: scallion pancakes.

#### Dry Pancake Mix:

1 C All Purpose Flour

1 C Potato Starch (this gives it a pleasant, crispy and chewy texture)

1 Tbsp. Baking Powder

2 tsp. Salt

- Combine dry ingredients in a bowl. This is useful to have around in the pantry so you can whip up *pajeon* any time!

#### Pancake Ingredients:

Water

1 Bunch Scallion or Garlic Chives, sliced 2” long

Optional: you can add chopped seafood or any vegetables that have a high moisture content that will cook in the pancake.

- In another bowl, add 1C water to 1C dry mix. It should look like pancake batter. If it looks too loose, add a little more dry mix. Add your sliced scallions into the wet batter.
- Get a small 8” cast iron or a non-stick pan smoking hot. Add 3T neutral oil and allow it to smoke. Turn the heat off and pour your batter very carefully into the oil. It should puff up immediately. Turn the heat back onto medium. Using a heat-safe fish spatula, turn the pancake to ensure it cooks evenly. When the pancakes are cooked around the edges, very carefully flip your pancake. After 1 minute, ensure there is enough oil below so it gets a nice golden brown crust. If the first side is still a little pale, flip again to get the desired color/crust.
- Carefully put the pancake on your cutting board. When cool to touch, cut into slices and serve with *cho ganjang* (recipe below)!

#### Cho Ganjang (spicy soy dipping sauce)

- ½ C Soy
- ¼ C Water
- 1t Sugar
- 1t Gochugaru (chili pepper powder)
- 1t Sesame Seeds
- 1t Toasted Sesame Oil
- Combine all ingredients in a bowl and whisk to dissolve sugar. This will keep indefinitely in the fridge and great to keep on hand to serve with your pancakes & dumplings!

