

# Savory Grain Panackes

*from The Everlasting Meal Cookbook by Tamar Adler*

1 egg  
3 tbsp buttermilk (or yogurt, or kefir)  
1 1/2 tablespoons cornstarch  
1/2 tablespoon oil  
1 teaspoon salt  
1 1/4 cups finely julienned kimchi (or scallions or chives, or a combination)  
a drizzle of kimchi juice  
1/2 cup cooked rice or other gran (or rice noodles)  
Olive oil  
Black vinegar and soy sauce for serving (optional)

In a bowl, whisk together the egg, buttermilk, cornstarch, oil, and salt, then stir in the kimchi, juice, and grains. Heat a heavy-bottomed pan to medium-high and add olive oil to just coat the bottom of the pan. Drop about 1 tablespoon pancake mixture at a time into the pan as little pancakes. Don't worry about how liquid-y the batter seems; constarch firms up as soon as it hits the pan. These cook quickly. Flip and eat topped with more kimchi, or scallions, or dip in a combination of black vinegar and soy, or eat plain.