

Recipe adapted from [Five Euro Food](#).



Okonomiyaki

1 quarter of a red cabbage, sliced
1 onion, sliced
1 egg
6 T all-purpose flour
6 T skim milk
Salt and pepper to taste
3-4 T canola oil
1/2 lb. cooked and peeled shrimp
3 t sambal (or chili paste)

For the Okonomiyaki sauce
1//4 c ketchup
1-1/2 T Worcestershire sauce
1/4 t Dijon mustard
2 T cooking sake
1 t soy sauce
3 T brown sugar
1 t mirin
1/8 t ginger powder
1 t honey

Spicy Mayo
4 T mayo
1/2 t Sriracha

Slice a quarter of the cabbage and the onion finely. Next prepare the batter by combining the egg, flour and milk. Add the cabbage and onion to the batter and mix to coat. The batter should coat the cabbage and onion loosely. Salt and pepper the cabbage batter to taste.

Next use 3 to 4 T canola oil and coat the bottom of a large skillet. Heat the oil until a bit of batter bubbles in the oil, then pour the cabbage batter into the skillet. Push the batter down to form a round cake. Fry over medium heat for five minutes.

While the cabbage cake is frying, place the shrimp in a food processor and chop. Once chopped mix in the 3 t of sambal. Return to the cabbage cake and add the shrimp over the top of the cake. Flip and cook shrimp-side down for another five minutes.

While the cake is cooking, prepare the sauce. Combine all of the ingredients in a small sauce pan and simmer over medium-low heat for about a minute, stirring constantly. Remove from heat and let sit at room temperature.

Finally, flip the pancake one last time and cook for a final five minutes. To serve, plate the entire cake. Squeeze lines of Okonomiyaki sauce going one way and spicy mayo going the other way. Slice into pie sections and serve.