

Wasabi Crab

INGREDIENTS

- 2 tablespoons Kewpie Mayo
- 1/4 teaspoon Wasabi
- Water, as needed
- 2 Imitation Crab Sticks

DIRECTIONS

1. Mix together an 1/8 teaspoon prepared wasabi with approximately 2 tablespoons of Kewpie Mayo. Add a few splashes of water to give it a thin consistency.
2. Taste mayo and adjust flavor, if desired.
3. Separate crab sticks into individual threads.
4. Toss crab with miso-mayo and set aside.

Gilgeori Toast

INGREDIENTS

- 4 slices of bread
- 4 tablespoons butter, divided
- 2 cups finely shredded cabbage
- 2 tablespoons grated carrots
- 1/4 small onion, finely sliced
- 3 stalks green onion, finely sliced
- 1/4 teaspoon salt
- 1 egg¹
- 4 teaspoons sugar
- ketchup
- pickles

DIRECTIONS

1. In a medium bowl, mix together cabbage, carrots, onions, green onions, and salt. Add in eggs and stir until everything is mixed well.
2. Heat a large cast-iron skillet over medium heat. When hot, add 1 tablespoon of butter and pile the cabbage mixture into a large rectangle, a little larger than two slices of bread, and cook for 4-6 minutes until cooked through on one side and then flip and cook the other side (add more butter if needed).
3. While the filling is cooking, butter and toast the bread slices on both sides.
4. Divide the cabbage pancake into two rectangles, place half on a slice of toasted bread, top with 2 teaspoons of sugar (do not skip this step), ketchup, pickles, 1/2 of the miso crab, and second slice of bread.

