

KOREAN GRILLED PEACH SALAD

Salad

Favorite Lettuces
Grilled Peaches
Tomatoes
Cucumber
Scallions
Cilantro

Korean Style Salad Dressing

1/2 cup soy sauce
1/4 cup sesame oil
1/4 cup rice vinegar
1/4 cup water
2 teaspoons garlic, minced
1 tablespoon brown sugar
1 teaspoon red chili pepper flakes, crushed

Instructions

Combine all ingredients in a mixing bowl and whisk, or throw it all in a food processor and go to town.
Serve on top of your favorite fresh salads.

VEGAN BIBIMBAP BOWL

Bulgogi Marinade

1/2 cup soy sauce
1 Korean pear or Asian pear, grated with juices
2 tablespoons finely chopped garlic
1/2 small white onion, grated or sliced
1 tablespoon grated fresh ginger
2 tablespoons light brown sugar
1 tablespoon honey
2 tablespoons sesame seeds, toasted
2 tablespoons toasted sesame oil
1 tablespoon ground red pepper
1/4 teaspoon ground black pepper
2 green onions, thinly sliced

Mix all ingredients in a mixing bowl or food processor.
Marinate your favorite protein (beef, chicken, tofu, seafood, etc.) overnight or for at least one hour. Grill or sauté your protein and enjoy on your bibimbap bowl.

Crisp Rice

1 tablespoons toasted sesame oil, divided
4 cups steamed sushi rice or mixed grain rice (from 1 cup dry rice)

Heat 1 tablespoon oil in a large cast-iron or nonstick skillet over medium heat. Add rice; pat out in an even layer. Cook, rotating skillet for even browning (do not stir), until rice is golden and crisp on bottom, about 15 minutes.

Bibimbap Mix-Ins

Pickled Carrots & Daikon Radish
Sautéed Mushrooms
Sautéed Spinach
Grilled Corn
Cilantro
Scallions (Green Onion)
Fried Egg
Kim Chi

Divide rice among bowls. Top with protein, Bibimbap Mix-Ins.

KOREAN SEAFOOD PANCAKE

Dipping Sauce

- 1/4 cup soy sauce
- 1 tablespoon gochugaru (Korean red chile flakes)(Optional)
- 1 tablespoon rice vinegar
- 1 teaspoon sesame seeds
- 1/2 teaspoon minced ginger
- 2 scallions, chopped
- 1 clove garlic, minced

Pancakes

- 1.5 pound of your favorite raw seafood (shrimp, fish, mussels, clams, squid, etc.)
- 1/2 cup all-purpose flour
- 1/2 cup rice flour
- 2 tablespoons potato starch (or cornstarch if not available)
- 1 tablespoon sesame oil
- 1 large egg
- 1 cup cold club soda or sparkling water
- 6 scallions, sliced
- 1 red finger chile pepper or Fresno chile or jalapeno thinly sliced (optional)
- 1 medium shallot, thinly sliced
- 1 clove garlic, minced
- ¼ cup chives, sliced
- ½ cup kimchi, drained, pressed dry, and chopped
- Kosher salt
- 1/2 cup canola oil

Instructions

For the dipping sauce: Combine the soy sauce, gochugaru, rice vinegar, sesame seeds, ginger, scallions and garlic in a small bowl and set aside. Add the all-purpose and rice flours, potato starch, sesame oil and egg to a large bowl. Add the ice water and whisk until well incorporated. The batter consistency should be loose, like heavy cream. Add the scallions, chile, shallot, garlic, chives, kimchi, 3/4 teaspoon salt and mix well. Heat 2 tablespoons of the canola oil in a medium skillet over medium-high heat. Add 1/2 cup of the batter to the skillet and spread it evenly until it is in a single layer, using a spatula if necessary. Distribute the seafood evenly all over the pancake. Lower the heat to medium and cook until the sides are crisp and small bubbles form on top, 3 to 4 minutes. Flip the pancake and cook the other side until brown and crispy, 3 to 4 minutes. Flip the pancake twice more, once again on each side, and cook for 30 seconds per side to ensure the pancake becomes crispy. Repeat with the remaining pancake batter and canola oil. Cut pancakes and serve with the dipping sauce.

SHOPPING LIST – MAIN STREET FARMERS MARKET VENDORS

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| <input type="checkbox"/> 1.5 pound of your favorite raw seafood (shrimp, fish, mussels, clams, squid, etc.) – SANTA BARBARA CHANNEL ISLAND SEAFOOD | <input type="checkbox"/> Cilantro – ANNA’S FARM, VANG FARM |
| <input type="checkbox"/> Lettuces – ANNA’S FARM, SMITH FAMILY FARMS | <input type="checkbox"/> 1 Asian pear – TERRY RANCH |
| <input type="checkbox"/> Peaches – OLSON, SUMMER HARVEST | <input type="checkbox"/> Onion – VANG FARM |
| <input type="checkbox"/> Tomatoes – VANG FARM, LARK FARMS | <input type="checkbox"/> Fresh ginger – VANG FARM |
| <input type="checkbox"/> Cucumber – SUNRISE RANCH, LARK FARMS | <input type="checkbox"/> Honey – HONEY PACIFICA, ENERGY BEE |
| <input type="checkbox"/> Scallions – VANG FARM | <input type="checkbox"/> Spinach – RANCHO LA FARMILA |
| | <input type="checkbox"/> Corn – ANNA’S FARM, VANG FARM |
| | <input type="checkbox"/> Eggs – APRICOT LANE |
| | <input type="checkbox"/> Chives – APRICOT LANE |



The Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse by promoting the preservation of the agricultural arts, prosperity of CA farmers and small food businesses and sustainable food systems.

