



Reprinted with permission from [Gather & Graze: 120 Favorite Recipes for Tasty Good Times](#) by Stephanie Izard with Rachel Holtzman. Copyright © 2018 by Stephanie Izard, Inc. Published by Clarkson Potter/Publishers, an imprint of Penguin Random House LLC.

tasty eggy kimchi bacon thing

This less than traditional brunch item is inspired by a Thai street food dish called hoi tod. I once made it for a cooking competition and said that I'd eaten it in Thailand, but I lied. I'd been there, but I had only seen people cooking it at their little stands. But when I got home I immediately watched a video to learn how to make it. A pillowy, crispy-edged crepe (kinda like a cross between funnel cake and a pancake), hoi tod is made from a fish sauce-flavored batter. It traditionally has mussels cooked into it, but I didn't know if the Chicago public was ready for that. So I subbed in the chopped-up bacon, added some eggs to make it more breakfasty, included some kimchi for spice, and served it with nuoc cham, a Vietnamese dipping sauce that's usually mostly fish sauce, but I added some malt vinegar to mellow it out. When it came time to name it, I couldn't really think of anything clever or interesting, but I figured I'd eat a dish with all these things in it, so there it was. Serves 4

batter

- 1 cup all-purpose flour
- 1 cup rice flour
- 1 cup cornstarch
- ¼ cup baking powder
- 2 teaspoons sugar
- 4 large eggs
- 2 tablespoons fish sauce

dipping sauce

- ½ cup fresh lemon juice
- ½ cup fish sauce
- 5 tablespoons malt vinegar
- ½ cup dark brown sugar
- 2 garlic cloves, minced

crepes

- 1 tablespoon canola oil
- 1 cup Kimchi (page 259/not included)
- 8 slices of bacon, cooked until crisp and cut into 1-inch pieces (about 1 cup)
- 4 large eggs
- 2 cups mung bean sprouts
- ¼ cup roughly chopped fresh cilantro
- ¼ cup roughly chopped fresh sorrel or basil



Make the batter: In a large bowl, whisk together the all-purpose flour, rice flour, cornstarch, baking powder, and sugar. In a separate large bowl, whisk together the eggs, fish sauce, and 3 cups cold water. Add to the flour mixture, whisking until incorporated and smooth.

Make the dipping sauce: In a medium bowl, whisk together all the ingredients.

Make the crepes: Heat a medium nonstick sauté pan over high heat. Add the oil and then pour 1½ cups of the batter into the pan. Sprinkle in half the kimchi and bacon, then crack 2 eggs directly into the cooking batter. Cook until edges begin to brown, 3 to 4 minutes, before flipping. Cook until center is firm, another 3 to 4 minutes, and then transfer the crepe to a cutting board and cut into pizza-like slices. Repeat.

Toss together the sprouts, cilantro, and sorrel and serve with the crepes and dipping sauce.

