



Scallion Pancakes

This batter base recipe is from Susanna Foo's "Chinese Cuisine." In Korean, the equivalent term for skillet pancakes is *pajon*, where scallions often are substituted with other finely chopped vegetables or cooked meat. The latter is a great way to get vegetables and protein into kids and adults alike.

Batter:

1 ½ cups flour

1 ½ cups water

4 large eggs

1 Tablespoon coarse or kosher salt

1 cup finely chopped scallions (or other finely chopped vegetables and/or cooked meat)

Oil for frying

Dipping Sauce:

3 Tablespoons soy sauce

1 Tablespoon rice vinegar

½ teaspoon sesame oil

Toasted sesame seeds and chopped scallion for garnish, optional

1. Mix dipping sauce ingredients. You may want to double the recipe to accommodate a group.
2. Whisk together all batter ingredients except for the scallions until well blended. Stir in scallions.
3. Heat frying pan (or a double burner griddle works beautifully here) at medium-high heat. Add oil. Once hot, drop a couple of spoonfuls per pancake (about 4 inches in diameter works well for easy flipping). Fry until golden brown on both sides.
4. Keep pancakes warm in regular or toaster oven while you finish up the batter.