

Savoury Asian Style Pancakes with Hot Sauce

Savoury Asian Style Pancakes

- 3 heaping cups thinly sliced bok choy, plus 1 heaping cup reserved
- 4 thinly sliced garlic scapes, discard the bulb and tapered tip
- olive oil or organic vegetable oil
- 1/4 t kosher salt
- 5 eggs
- 2 t soy sauce
- 1 t sesame oil
- 1 T toasted sesame seeds
- 1/3 c quinoa flour
- sliced scallions as garnish

In a large pan, heat a little oil and sauté the 3 cups of cabbage and scapes with salt for a few minutes, until the vegetables begin to soften. Add in the last cup of cabbage, then cool on countertop.

In a large bowl, combine eggs, soy sauce, sesame oil, and sesame seeds. Then whisk in flour until smooth. Add in the cooled vegetables.

Using the same pan, heat a little oil over medium-high. Without crowding the pan, drop a few 2 tablespoon-sized scoops of pancake mixture into the pan and flatten. Cook for 2 minutes, until brown, then turn and cook a minute to brown the second side. Transfer pancakes to a plate. Makes about 10 - 12 pancakes. Serve Savoury Asian Style Pancakes garnished with Hot Sauce and sliced scallions. Serves 5.

Hot Sauce

- 1/2 c mayonnaise
- 1 T Sriracha
- 1 T ketchup

In a small bowl, combine ingredients. Or if you have a squeeze bottle, combine ingredients in the bottle to make a pretty ribbon-like design on the cakes.

Jittery Cook