

## Pancakes

- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon sugar
- 1 cup milk
- 1 egg or 2 tablespoons oil

Mix, pour, fry in butter / oil.

## Scottish Oatcakes

- 50:50 instant oatmeal and cream / blend / milk - leave it soak, overnight if possible
- 1 egg / cup of oatmeal
- honey, sugar or brown sugar to taste
- 1 teaspoon of baking powder per cup of oatmeal
- add enough flour to make pancake batter
- optional citrius zest / juice

Mix and fry in butter / oil.

## Variations

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I love these. From 2017 to 2019 - it's the only thing Larry asked me never to make again.

## Pajon - Korean Green Onion Pancakes

### Batter Option A

1 cup flour, 1 cup water, 2 tablespoons soybean paste, 1 teaspoon sugar.

This you knead and roll out as a dough. Placing the goodness on top and then folding it over.

### Batter Option B

1 cup water, 2 tablespoons potato starch, 2 tablespoons flour, 1 tablespoon fish powder.

This you mix up like pancake batter and pour over frying goodness.

The goodness can be bacon or pork, seafood, sesame oil, pepper, onions, carrots or potato.

### Sauce

- 2 tablespoons of soy sauce

- 1 tablespoon of vinegar

- sugar / honey, diced onion, diced peppers, roasted sesame seeds to taste.

## Potato Pancakes

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- shred potato into ice water to prevent browning
- make normal pancake batter
- mix together and fry in oil or butter

## Okonomiyaki - Japanese Potato Pancakes

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Mix up batter : 1 cup flour, 1/4 cup baking powder, 4 eggs, 3/4 cup of Dashi (Japanese Fish Stock)

Shred cabbage, Nagaimo (Japanese Potato), Yamaimo (Japanese Sweet Potato). Pan fry and when done, pour batter over it. Fry, flip, fry, done.

Some peeps add extra goodness including tempura scraps, pickled ginger and various seafoods.

### Sauce

- 1 1/2 tablespoons of sugar
  - 2 tablespoons of oyster sauce
  - 4 tablespoons of ketchup
- 3 1/2 tablespoons of Worcestershire sauce

## Ringalls

A variation of a pancake I've seen all over the world. This particular recipe is from William Larkham Jr (Youtuber).

- finely diced onion, salt pork and meat
- mix up batter - 1 cup flour to 1 teaspoon of baking powder - add water until pancake batter
- mix everything together, tablespoon drop into a frying pan of hot bacon fat
- as they cook, flip and flatten to make hamburger patties