

Reckless In The Kitchen

Scallion Pancakes

[Recipe originally from About.com](#)

Ingredients:

- 2 cups all-purpose flour
- 2 eggs, slightly beaten
- 1 1/2 cups water
- 1 bunch of scallions or green onions, diced
- 1 tsp salt
- olive or canola oil for frying

Directions:

Combine all ingredients except oil and allow the mixture to rest for 10 minutes. Heat 2 teaspoons of oil on a medium-sized frying pan. Once the oil is heated and easily coats the bottom of the pan pour enough batter into the pan to cover the bottom of the pan entirely.

Cook the batter until browned on the bottom, about 4 minutes. Gently flip the pancake over and fry the bottom of the pancake for about 2 minutes. The bottom should be browned and lovely.

Remove from pan and cut into wedges. Repeat this process with the rest of the batter.