

SCALLION PANCAKES

2/3 cup flour
1/4 cup warm water
3-4 minced scallions
1/4 teaspoon onion powder
sesame oil
salt

Combine flour, water, and onion powder to make a dough, and knead for 5 minutes or until smooth.

Cover dough with an inverted bowl or damp towel and allow to rest for 45 min to an hour. Divide into 6 pieces and roll each into a 4 inch ball.

Spread each with a thin coating of oil and sprinkle with the minced scallions and salt. Flatten and roll up jelly roll style. Stretch and pull lightly on both ends to form ropes. Coil ropes around rolls and tuck ends under. Place in oil for 20 minutes. (May be stored in refrigerator up to 2 days.)

Drain on paper toweling. Roll into flattened pancakes. Saute in a skillet, browning slowly on both sides, adding oil as needed. Cut into wedges to serve.