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Scallion Pancakes



2 cups all-purpose flour
1/8 tsp salt

4 scallions
3/4 cup boiling water



In bowl combine first three ingredients. Add water, stirring to form dough. Knead dough on lightly floured surface until soft and elastic. Place in oiled bowl and cover for 10 minutes. Lightly coat skillet with oil or cooking spray. Over medium high heat, cook for about 4 minutes, turning once, until golden brown. Serve with soy sauce.

