



# Scallion Pancake

## Ingredients

### Dough

2 cups all purpose flour

1 cup boiling water

2 cups thinly sliced green scallion tops

Sesame oil

### Directions

Place flour in bowl, slowly add water and stir till a ball is formed. Knead for 5 minutes adding flour as necessary. Cover with plastic wrap, place in fridge for 30 minutes.

Cut into 4 pieces; roll out dough until it's about 8 in. in diameter. Coat with a thin layer of sesame oil, a paper towel works nicely. Cover with  $\frac{1}{2}$  cup scallion Roll up tightly tucking in scallions as you go along.

When you're done rolling it in the first direction. Roll it up tightly from the end until it looks like a cinnamon roll. Push it down and roll it out until it's about 8 in. in diameter. Pan fry in about  $\frac{1}{4}$  cup oil, until golden brown on both sides. Cut into wedges, enjoy.

### Dipping Sauce

$\frac{1}{2}$  cup soy sauce

$\frac{1}{2}$  cup water

1 tbs. grated ginger

1 clove minced garlic

1 tbs. sugar

1 tbs. sesame oil

1 tsp. sesame seeds

Combine all ingredients in a bowl stir until sugar is dissolved. Enjoy!!!