

A TASTE OF EVERGREEN

April 14, 2022 | 4-5pm (PT) | Efficiency Exchange 2022



Scallion Pancakes

Ingredients

- 2½ cups flour
- 1 cup of hot water
- A few scallions or chives, plus some scissors or a knife
- ½ a stick of butter in a small pot or microwave-safe bowl (we'll be melting the butter during class)
- Flaky sea salt
- Some neutral cooking oil (like filtered coconut oil, grapeseed oil, vegetable oil or avocado oil)
- **Optional** (if you'd like to make a dipping sauce) Soy sauce, Chinese black vinegar (or rice vinegar or apple cider vinegar), sesame oil, and chile oil.

Cooking Equipment

- **Skillet** (10 or 12-inch skillet is perfect). You can use a non-stick skillet, or cast-iron pan. Just about whatever you have will work.
- **Tongs** are ideal for grabbing and flipping your pancake as you cook it. A spatula is trickier, but will also work!
- **A pastry brush** (A clean paintbrush is fine to use if you don't have a pastry brush)
- **A rolling pin** - No rolling pin? Use a wine bottle! Then you can pour yourself a nice glass to enjoy with your pancake!

Come Together.
Cook.
Connect.

