

# Green Onion Pancake

## Ingredients

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2 3/4 c Flour  
1 c Warm Water  
2 T Vegetable Oil  
2 t Kosher Salt  
4 Green Onions (finely chopped)  
2 t Sesame Oil

## Instructions

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1. Mix flour with water until it forms a smooth dough. Knead by doubling the dough over and pressing it down repeatedly, until the dough is even more smooth and very elastic. Coat this ball of dough lightly in oil and put it back in the bowl. Cover the bowl with plastic wrap and let the dough rest for 30 minutes.
2. Cut the dough into 4 equal parts. Roll out the dough until it is a thin rectangle at least 12 x 9 inches. Lightly brush the top of the dough with 1/2 teaspoon vegetable oil and 1/2 teaspoon sesame oil, then sprinkle it evenly with 1/4 teaspoon salt and 1 whole chopped green onion.
3. Starting from the long end, roll the dough up tightly, creating one long snake of rolled-up dough. Cut the dough snake in two equal parts.

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Take one of these halves and coil into a round dough bundle, do the same with the other side. Let it rest for at least 15 minutes. Repeat process for the rest of the dough.

4. Roll the coiled dough bundle into a flat, smooth, round pancake. Heat a 10-inch heavy skillet over medium-low heat, and oil it with 1/2 teaspoon of vegetable oil.

5. When the oil shimmers, pick up the pancake dough and lay it gently in the pan. It should sizzle, but not burn. Cook for 4 minutes on one side. Flip the pancake over with a spatula and cook for an additional 4 minutes on the other side, or until golden brown. Repeat with the other pancakes.