



Global Cuisine with a Conscience
Russell & Heather Thomas, Owners
www.twocookscateringonline.com

SCALLION & CILANTRO PANCAKE APPETIZERS

** Gluten Free

GLUTEN FREE SCALLION & CILANTRO PANCAKES APPETIZER

Dipping Sauce

1/2 cup low sodium GF soy sauce
2 tablespoons brown rice vinegar
1 teaspoon toasted sesame oil
1/2 teaspoon fresh ginger minced
1 teaspoon sesame seeds toasted
1 tablespoon scallion greens thinly sliced

Scallion & Cilantro Pancakes

3/4 cup Arrowhead Mills Gluten Free All Purpose Baking Mix
1/4 cup Arrowhead Mills White Rice Flour
1 pinch Hain Pure Foods Featherweight Gluten Free Baking Powder
1/2 teaspoon Hain iodized sea salt
1 large egg
1 cup water
1 small Thai or Serrano chili, halved, seeded and minced
1 pinch coarse black pepper
1/8 teaspoon toasted sesame oil
1 tablespoon canola oil
4 scallions diagonally sliced (green and light parts)
1/4 cup packed cup of fresh cilantro leaves chopped

Dipping Sauce: Combine in a bowl the vinegar, soy sauce, and ginger. Then stir in sesame seeds and scallion greens. (Can make dipping sauce 1 day ahead and serve chilled.)

Pancakes: Whisk flours, salt, baking powder, egg, water, chili, pepper, and sesame oil together in a large bowl (batter will appear to be thin). Heat 1/2 teaspoon of the oil in a small skillet over moderate heat, but not smoking. In batches, pour 1 tablespoon at a time of the batter into the hot oil, then scatter scallions and cilantro over each pancake. Fry underside until golden about 1-2 minutes. Flip over and cook about 1 minute longer. Transfer cooked pancakes to paper towel and prepare



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*



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remaining batter in batches the same way. Add more oil as needed. Serve warm with chilled dipping sauce.



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