

Buttermilk Scallion Pancakes

A neighbor of mine recently gave me a bunch of green onions. And by bunch, I don't mean a few stalks banded together. I mean, a *bunch*. So many that I have been struggling to use them all. I mean, yes, you can add them to just about anything, but a little goes a long way, and adding to many can get too onion-y for my liking.

So I've been trying to find recipes that use them up, but that aren't baked potatoes and stir-fries. This easy pancake recipe fit the bill perfectly. While the majority of the flavor in these pancakes definitely comes from scallions, I added some Everything Bagel seasoning, which gives them an unexpected kick. The Everything Bagel seasoning came in my Ava Jane's Kitchen spice club membership, and it might be one of my favorites. Loaded with garlic, onion, and sesame seeds, it's a great way to add flavor to just about anything.

Once you've made the batter, these are cooked in Ava Jane's Kitchen Avocado Oil. I topped mine with sour cream, but they are delicious plain, and make a great unique side dish to your favorite meal. Or make them as an easy appetizer the next time you're having a party. I guarantee, they will disappear faster than you can make them!

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Makes about 12 pancakes

Prep time: 20 minutes

Ingredients:

1 cup flour
1 teaspoon baking soda
1 teaspoon Ava Jane's Kitchen Everything Bagel seasoning
1 cup buttermilk
1 egg
1/2 cup chopped scallions
Ava Jane's Kitchen Avocado Oil, for cooking
Sour cream, for serving

Directions:

Combine the flour, baking soda and Everything Bagel seasoning in a bowl and whisk to combine.
Add the buttermilk and egg, and whisk until you have a thick batter. Stir in the scallions.
Heat a heavy skillet over medium heat and add enough oil to cover.
Drop the batter in rounded spoonfuls. Cook until bubbly, flip and continue cooking until browned.
Serve warm, topped with sour cream if desired.