

313 MAIN STREET  
AMES, IA 50010  
515.233.4272

M-W 9:30am-6pm  
TH 9:30am-8pm  
FR 9:30am-6pm  
SA 9:30am-5pm



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**Scallion Pancakes with Ginger-Soy Dipping Sauce**  
*Makes 4 pancakes/24 wedges; Serves 4-6 as an appetizer*

**Ingredients:**

2 cups all-purpose flour, plus more  
for dusting  
1 cup hot water  
1/4 cup butter, clarified  
2 bunches of scallions (1 cup sliced)  
Kosher Salt  
2 Tbsp. sesame oil  
Canola oil for frying (about 2 Tbsp.)

**Dipping Sauce Ingredients:**

1/4 cup soy sauce  
1/4 cup rice wine vinegar  
1 tsp sesame oil  
1 tsp hot chile oil (or more)  
Pinch of sugar  
1-inch ginger root, minced  
2 cloves garlic, minced  
1 tbsp sliced scallions

**DIRECTIONS:**

1. Place the flour in the work bowl of a food processor. Add the hot water by streaming through the feed tube. Continue processing until all the water has been added and a nice dough ball forms. The dough will appear wet and sticky at this stage.
2. Remove the dough from the work bowl and place on a flour-dusted working surface. Knead the dough until a smooth, resilient ball is formed. Continue dusting the surface with flour as needed to prevent sticking. Place the dough in an oiled bowl and let it rest for 30 minutes or overnight.
3. Meanwhile whisk together the dipping sauce. Set aside until ready to serve the pancakes.
4. Divide the dough into four pieces with a bench scraper or large knife.
5. With one of the four pieces, roll flat to an 8-inch diameter. Lightly brush the surface with a bit of clarified butter. Roll up the pancake, then coil the rope tucking the end underneath the coil.
6. Roll the coil out once again to an 8-inch diameter. Repeat the light brushing with butter, sprinkle 1 tablespoon of the sliced scallions on top of the pancake along with a sprinkling of salt. Roll up the pancake, and similarly coil the rope.
7. Roll the coil flat to an 8-inch diameter for a third time. This time, brush the surface with sesame oil, sprinkle with another tablespoon of sliced scallions, and another sprinkling of salt. Roll up the pancake, and coil into a circle.
8. Roll the coil out for a fourth and final time. Repeat with the remaining 3 pieces of dough.
9. In a preheated nonstick fry pan, place about 1/2 tablespoon canola oil. When the oil is hot and a drop of water sizzles nicely, place one of the pancakes in the hot pan. Allow it to cook for 1-2 minutes or until nicely golden. Flip to the other side, and continue cooking until the second side is also cooked and golden. Repeat with the 3 remaining pancakes.
10. Cut each pancake into 6 wedges, and serve warm with the dipping sauce.