

Kate's Leek Pancakes



INGREDIENTS

Makes about 4 pancakes

4 Tbsp butter, divided

2 stalks of leek, sliced into thin rounds and rinsed

1 small onion, diced

Cooked ham, turkey, bacon, hotdog, or any other meat, diced small (optional)

1 cup of flour

1 cup of milk

4 eggs

Salt and pepper to taste

INSTRUCTIONS

Heat 2 tablespoons of butter in a skillet over medium heat and sauté onions (add a pinch of salt) until soft. Add leeks (and another small pinch of salt) and sauté for about 5 minutes. Remove from heat.

Meanwhile, whisk eggs and milk together. Add flour and about 1 teaspoon of salt. Add the onions and leek to the batter and wipe out the skillet. Add in diced meat if you are using it. Add fresh ground pepper if you have it and you like it.

Combine well and let sit for about 20 minutes.

Heat 1 tablespoon of butter in the skillet over medium high heat and once hot, ladle some of the batter into the pan and cook until small bubbles begin to form on top. Flip the pancake over and cook the other side.

Depending on how thick the pancake is, cook 4-6 min. on each side.

Remove pancakes from the skillet and let them rest on paper towels to remove excess butter while you cook the rest of the batch heating butter as the skillet gets dry.

You can sprinkle cheese on top or serve with sour cream.

Serve warm or cold - delicious either way.

