

Green Onion Cakes

Ingredients

2 cups flour

1/4 teaspoon salt

½ cup boiling water

½ cup cool water

1/2 C vegetable oil

1/8 C sesame oil

1 1/4 cups thinly sliced green onions

3/4 tsp salt

2 tsp sesame seeds

In bowl mix the flour and salt. Stir in 1/2 C boiling water and then slowly add 1/2 C cool water, stirring together with a fork, adding a little more water if necessary until soft, fairly sticky, shaggy dough forms. On floured surface knead until smooth. Wrap in plastic wrap; let rest at room temperature for 30 min.

Divide dough in half. Roll each half into 16x10 inch rectangle. Mix the oils together and spread 2 Tbsp of the oil over each rectangle. Sprinkle the green onions over each rectangle; sprinkle with half of the salt. With long end facing you, roll each rectangle from bottom into a fairly tight rope, shape each rope into coil. Rub a touch of the remaining oil mixture on top of each coil; sprinkle with half of the sesame seeds each. Let rest for 5 min. With rolling pin, flatten each coil into a 9 inch in diameter disc. In large skillet over medium heat, heat remaining oil mixture until hazing over top. Fry one pancake until golden brown, flip and continue frying until other side is golden. Approx 4 min per side. Fry remaining pancake. Drain on paper towels. Cut into wedges and serve hot.