

## Smoked Oyster Scallion Pancakes

Serves: 4

### Pancake Ingredients

- 3 cups all-purpose flour
- 1-1/3 cup warm water
- 1 tsp salt
- ¼ cup vegetable oil
- 2 bunches green onions, sliced
- 2 cans [Crown Prince Natural Smoked Oysters in Olive Oil](#), chopped
- salt and black pepper, to taste
- vegetable oil for frying

### Dip Ingredients

- ½ cup sour cream
- 1 green onion, thinly sliced
- salt and black pepper, to taste

Combine all dip ingredients in a small mixing bowl. Mix well and season to taste. Transfer to a small serving bowl and serve with hot scallion pancakes.



### Directions

In a medium mixing bowl combine flour, water, and salt. Knead until dough is smooth and forms a tight ball, approximately 5-10 minutes. The longer you knead it the better. Wrap the ball of dough with plastic wrap and allow it to rest at least 30 minutes in the refrigerator.

Heat up vegetable oil in a fry pan over medium high heat. When oil is hot add green onions and stir. Turn off the heat after one minute. You just want to combine the oil and green onions together. Add chopped smoked oysters and season with salt and pepper. Set aside and allow to cool.

Remove the dough from the refrigerator and on a floured surface divide the dough into eight portions. Keep each portion covered while working. Take a portion of dough and roll out into a thin round. Top the rolled-out dough with green onion and smoked oyster mixture. Spread evenly across the dough. Roll the dough up jelly roll style then coil the dough around itself. At this point roll the dough until it is approximately 1/8" thick. Set aside and work on the other portions. Place a small piece of parchment paper in-between each portion.

Heat the fry pan over medium heat until the pan is hot, approximately 5 minutes. Add vegetable oil and the scallion pancake. You'll probably do one pancake at a time. Do not turn until each side is nice and brown. When the pancake is done, transfer to a paper towel lined plate or baking sheet.

Serve the pancakes whole or cut into wedges. Serve warm or at room temperature.