

Pancakes from Dawn Til Dusk

From "Recipes from my kitchen" - www.joshuastarmer.com

Both of these recipes make enough pancakes for two people.

Breakfast Pancakes

1 cup all purpose **flour**

1 Tbs. **sugar**

1 tsp. **baking powder**

¼ tsp. **baking soda**

¼ tsp. **salt**

1 **egg**

1 cup **buttermilk**

In a medium bowl, combine the **flour, sugar, baking powder, baking soda** and **salt**. Heat one or two large pans over medium heat. When the pan is evenly heated, use a fork to whisk the **egg** and **buttermilk** into the dry ingredients. Add a tsp. of **oil** to each pan and swirl to coat. Pour in enough batter to make pancakes the size of your choosing. There should be enough batter to make two large, pan sized pancakes, or four smaller sized pancakes.

Dinner Pancakes

1 cup of **all purpose flour**

1 tsp. **baking powder**

1 tsp. **salt**

¼ tsp. **baking soda**

¼ tsp. **sugar**

Chopped up **veggies** (about no bigger than a quarter inch) and crumbled up **feta cheese**. I use whatever I have laying around the kitchen, including, half of a red onion (or 3 green onions), a jalapeno and red bell peppers.

1 **egg**

1 cup **buttermilk**

In a medium bowl, combine the **flour, sugar, baking powder, baking soda** and **salt**. Heat one or two large pans over medium heat. When the pan is evenly heated, use a fork to whisk the chopped **veggies**, crumbled **feta cheese, egg** and **buttermilk** into the dry ingredients. Add a tsp. of **oil** to each pan and swirl to coat. Pour in enough batter to make pancakes the size of your choosing. There should be enough batter to make two large, pan sized pancakes, or four smaller sized pancakes.

Serve with a compound butter.

Compound Butter

1 ½ Tbs. softened **butter**

Minced **herbs**

Fresh **ground pepper**

Pinch of **salt**

If the **butter** isn't soft, microwave it for 10 seconds. Use a fork to combine all of the ingredients for the compound butter in a small bowl and serve with dinner pancakes.