

Backyard Wild Field Garlic Pancakes

Ingredients

- 2 cup all-purpose flour
- ½ tsp. salt
- 1 cup finely chopped field garlic
- Vegetable oil, as needed for cooking

Steps

1. Start by putting a kettle of water on to boil. Add the flour and salt to a heat safe mixing bowl, and whisk together. Once the water comes to a boil, add ¾ of a cup to the bowl. Use a wooden spoon to mix together, and add up to ¼ cup more water if needed. Once the dough has come together, turn it out on a clean, lightly floured surface and kneed (waiting if it's very hot) for a couple minutes, until it is smooth and even. Return it to the bowl, cover with a clean dish cloth, and let rest for at least 10 minutes.

2. While the dough is resting, wash your field garlic, pat it dry, and mince it into small pieces. Once the dough is rested, divide it into 8 even pieces. Then start rolling out your pancakes. This recipe uses a 2-part rolling system to get nice, flaky layers. On a well-floured surface, roll out one of the pieces of dough into a fairly thin, rough rectangle shape. Brush the surface with vegetable oil, and then evenly distribute around 2 tbsp. of field garlic. Roll the dough up into a snake shape, and then roll the snake up into a spiral (like a snail shell). Repeat with the remaining 7 pieces of dough. Take one of the spirals, and use a rolling pin to slowly flatten it. Roll it out until it is a thin pancake, about 7 inches across. Repeat with the remaining 7 spirals.

3. Heat a skillet large enough to fit your pancakes to medium heat, and add a little vegetable oil. Once hot, place one of your pancakes on. After about one minute, flip the pancake. Let it cook another minute before flipping again. Cook until both sides are crispy (about 3 more minutes), flipping often. Repeat with the remaining pancakes. Cut the pancakes into quarters to serve. You can make a simple dipping sauce with soy sauce, rice wine vinegar, and sugar, if desired.

