

## Savory Pancakes

This recipe comes from the Sunday New York Times. I've altered it for use in a B&B environment. This will make about 8-10 pancakes. Cooking time is about 4 minutes.

### Master Recipe: Beat Together

- 6 eggs
- 6 tablespoons water
- 6 tablespoons flour

The result is more liquid than the normal pancake mix. Cook in a thin layer of olive oil. Make the pancake about 3 inches in diameter and cook in a skillet at medium temperature. Turn over the pancake once.

Savory Components: Add this to the master recipe, just before cooking. Here are 2 savory options.

- Pear and Blue Cheese
  - 1/3 cup of crumbled blue cheese
  - 2/3 cup of diced pear. I prefer firm Anjou pears
  - Garnish with a small shot of Balsamic vinegar
- Spinach and Manchego Cheese (Spanish cheese like a Roma)
  - 1/4 cup of Manchego Cheese
  - 3/4 cup of chopped up fresh spinach (I usually take a handful and dice it up)
  - Add a little curry powder to the mix to enhance the flavors
- Other options to explore: Chicken, Asparagus, Peach, Blueberry

I serve a small portion of scrambled eggs and bacon with the pancakes to fill out the plate.