



Recipe by Jennifer Yang

This is an adaptation of an old family recipe that Jennifer “learned by doing” with her grandmother and mother. Scallion pancakes are one of Jennifer’s specialties, and it always reminds her of home. She has been tweaking this dish for almost 40 years. Many people have asked for her recipe, and her response always was, “I don’t have anything written down.” This is the first time her recipe has ever been documented on paper, and she is very excited to share it with you!

Jennifer Yang is the owner and founder of Covalent Spirits, a craft distillery in Westminster, MD, and TasteBuds Events, an event design company specializing in themed food/beverage experiences. She has worked as a private chef for private parties and event consultant for DC-area restaurants. Her dinner parties are epic, and you can get a glimpse of her food passion in how she designs the cocktails for Covalent Spirits.

INGREDIENTS (makes 4 scallion pancakes)

DOUGH

- 2 cups all-purpose flour
- 1 cup hot (almost boiling) water (around 195°F / 90°C)

FILLING

- 3-5 stalks of scallions (depending on size)
- 2 tablespoons vegetable or canola oil
- ½ teaspoon table salt (do not use coarse salt)
- 4 tablespoons (¼ cup) of flour

- Optional: black pepper, white pepper, toasted sesame seeds

OPTION: Create a paste using 2 tbsp of vegetable shortening (instead of oil), salt, and flour. If needed, add a drizzle of oil to thin out the paste to make it easier to spread.

DIPPING SAUCE (adjust ratio, as desired)

- 3 tablespoons soy sauce
- 1 tablespoon white vinegar
- 1 teaspoon sesame oil
- Chili paste (optional)

COOKING

- Vegetable or canola oil
- Optional Variations
 - Egg Wrap: 1 or 2 eggs per pancake, Hoisin-soy sauce, Thai basil
 - Beef Wrap: Braised beef, Hoisin-soy sauce, Thai basil, thinly sliced cucumber, thinly sliced scallions, hot sauce

INSTRUCTIONS

FORM DOUGH

1. Mix the hot water and flour in a mixing bowl. Stir and mix with chopsticks or rubber spatula until large clumps form.
2. Knead the dough by hand until the mixing bowl and your hand are relatively clean. Dough will start out very tacky and will smooth out. If too tacky, sprinkle a little flour.
3. Continue to knead the dough for another 2-3 minutes until it forms a ball.
4. Cover the dough with a damp cloth or wrap it with plastic wrap to rest for at least 30 minutes.

PREP FILLING AND DIPPING SAUCE (while waiting for dough to rest)

5. Wash, dry, and thinly slice scallions. Should yield about 1 cup.
6. If using the paste option, mix ingredients until well combined.
7. Combine ingredients for dipping sauce, stir, and set aside.

ASSEMBLE

8. After the dough is done resting, divide it into 4 equal balls.
9. Work on the dough one at a time while keeping the others covered. Roll the dough into a long rectangular shape (approximately $\frac{1}{8}$ inch thick).
10. Spread $\frac{1}{2}$ tablespoon of oil, sprinkle $\frac{1}{8}$ teaspoon of salt, and sprinkle 1 tablespoon of flour across dough. *[If using paste method, spread $\frac{1}{4}$ of the paste across dough instead.]*
11. Spread $\frac{1}{4}$ cup of scallions.
12. Roll the dough from the bottom all the way up, creating a log of dough.
13. Form two spirals from the two ends of the log, with one spiral being smaller than the other.
14. Tuck the small spiral under the big one and press the big spiral down over the small one. Reshape into a ball.
15. Repeat steps 9-14 for the other 3 balls of dough. Be sure to keep the finished spiral balls covered with a damp paper towel or wrapped in plastic wrap.
Option – let spiral balls rest for 30-60 min before cooking.

COOK

16. Heat 2 tablespoons of oil in a frying pan or skillet over medium high heat.
17. Roll out spiral dough balls into 7-inch pancakes on a lightly floured surface.
18. Fry the pancake on one side for a couple of minutes (until slightly golden brown) then flip to cook the other side. Add more oil, if needed.
19. Transfer to cooling rack until all pancakes have been cooked. *Option – to accentuate layers, use two spatulas or tongs to squeeze the pancakes from two sides 2 to 3 times and serve right away.*
20. Slice into 6-8 pieces and serve with dipping sauce.
21. *Egg wrap variation: crack egg(s) in the pan and roughly spread out the egg. Place cooked scallion pancake on top. Gently press and cook until egg is done. Add any toppings you like, roll, slice (optional), and enjoy!*

MAKE-AHEAD OPTIONS

- A. After step 15, wrap each spiral dough ball with plastic wrap, place in a freezer bag, and store in the freezer.
- B. At step 18, lightly fry the pancakes and cool completely. Place pancakes in a gallon-size freezer bag w/parchment paper separating each pancake and store in freezer. To serve, cook directly without thawing.