

Chinese Scallion Pancakes

<http://userealbutter.com/2008/04/30/chinese-scallion-pancakes-recipe/>

2 cups flour
1/2 cup warm water
1 bunch scallions, finely chopped
vegetable oil
salt

Make the dough, Method 1: Place the flour in the work bowl of a food processor with the dough blade. Run the processor and pour the warm water in until incorporated. Pour the contents into a sturdy bowl or onto a work surface and knead until uniform and smooth. The dough should be firm and silky to the touch and not sticky. [Note: it's better to have a moist dough and have to incorporate more flour than to have a dry and pilling dough and have to incorporate more water).

Make the dough, Method 2 (my mom's instructions): In a large bowl mix flour with 1/4 cup of water and stir until water is absorbed. Continue adding water one teaspoon at a time and mixing thoroughly until dough pulls away from sides of bowl. We want a firm dough that is barely sticky to the touch.

Both dough methods: Knead the dough about twenty strokes then cover with a damp towel for 15 minutes. Take the dough and form a flattened dome. Cut into 5 or 6 pieces of equal size. Roll the pieces into balls.

Place a ball of dough on a well-floured work surface and roll out into a thin circle (about 1/16th inch thickness). Spread a teaspoon of oil evenly over the pancake (use more if needed). Sprinkle salt evenly over the pancake. Sprinkle 1-2 tablespoons of scallions over the pancake. Roll the pancake up from one end like a rug, then curl the roll around in a spiral and pinch the end to the roll so it stays wrapped. With the palm of your hand, press the roll from the top to flatten it. Roll the pancake out to 1/8th inch thickness. Heat a tablespoon of oil on a flat, wide pan over a medium-low to medium flame until hot. Set the pancake in the oil and let fry until the bottom is crisp and golden. Flip the pancake, adding more oil as needed. Remove from heat and serve immediately or reheat in the oven.