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Spinach Pancakes

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Introduction:

Who said pancakes were just for breakfast? By adding some spinach, chard, or (as in the photo above) scallions , you can turn them into a delicious meal for any time of the day.

Preparation:

1. Put spinach in a covered saucepan over medium heat, with just the water that clings to its leaves after washing; or plunge it into a pot of salted boiling water. Either way, cook it until it wilts, just a couple of minutes. Drain, cool, squeeze dry and chop.2. Heat large skillet over medium-low heat while you make batter. Heat oven to 200 degrees. In a bowl, mix together dry ingredients. Place 1 1/2 cups buttermilk in another bowl. Beat eggs into it, then stir in the melted butter. Stir this into dry ingredients, adding a little more buttermilk if batter seems thick; stir in spinach.3. Place a teaspoon or two of butter in pan. When butter foam subsides, ladle batter onto skillet, making any size pancakes you like. Adjust heat as necessary; first batch will require higher heat than subsequent batches. Add more butter to pan as necessary. Brown bottoms in 2 to 4 minutes. Flip only when pancakes are fully cooked on bottom; they won't hold together well until they are ready.4. Cook until second side is lightly browned; as pancakes are done, put them on an ovenproof plate in oven for up to 15 minutes. Mix sour cream and lemon peel together and place a small dollop on each pancake.

Image (optional):

Crops:
spinach [1]
Recipe Type:
main dishes [2]
Ingredients:

- 10 ounces fresh spinach, well washed, large stems removed, or 1 10-ounce package frozen chopped spinach, thawed and drained
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/8 teaspoon grated nutmeg
- 1 tablespoon sugar

- 1 1/2 to 2 cups buttermilk or thin yogurt
- 2 eggs 2 tablespoons melted and cooled butter, plus unmelted butter for cooking
- 1 cup sour cream, optional
- 1 tablespoon minced lemon peel, optional

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