

Shoshone Lodge's World Famous Pancakes

In a large mixing bowl, combine the following ingredients—

- 3 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 2 tablespoons of sugar
- 1 tablespoons of corn oil (Mazolla)
- 2 large eggs
- 1 quart of buttermilk
- 1 teaspoons of vanilla extract (my touch, not in the original recipe)

Mix well ingredients with a wire whip until smooth. Do not “over-beat.”

Preheat the Wolf Grill (or equivalent) to low heat . Just before pouring batter onto the grill, you may wish to spray a short burst of corn oil spray onto the cooking surface. Then pour the amount of batter that generates the size of pancake you desire onto the grill.

Cook pancakes for 1–3 minutes, then turn them over. Cook an additional 1–2 minutes on the second side. You will have to experiment until you find the amount of time that gets you the consistency and color you desire. Makes lots and lots of pancakes!

Serve the pancakes hot with with butter or margarine (slightly softened), a bowl of dark brown sugar on the table, and maple syrup (warm). A bowl of fresh fruit on the table—blueberries or cut-up strawberries—is also a nice touch. Also consider serving with some thick bacon or savory sausage. A cup of steaming hot coffee and you are set!

Do enjoy!

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