February

Crispy Pancakes, Vietnam

The 2021 offers many recipes from around the world. Watch how to make Crispy Pancakes. The recipe is below.

<https://www.crsricebowl.org/recipe/crispy-pancakes>

**For Pancakes**

* 1 c rice flour
* 1 c water
* 1 c coconut milk
* ½ tsp salt
* 1 tsp turmeric
* 1 scallion, sliced thin
* Oil (for cooking)

**For Vietnamese Dipping Sauce (Nuoc Cham)**

* 6 Tbsp warm water
* 2 Tbsp sugar
* 2 Tbsp lime juice
* 2 Tbsp fish sauce
* 1 garlic clove, minced
* 1 red chili, minced

**For The Filling**

* 2 c fresh bean sprouts
* ½ lb small shrimp, peeled
* 6 scallions, sliced
* Mint and cilantro for garnish

**For The Vietnamese Rice Flour Pancakes** Mix all pancake batter ingredients together in a large bowl until smooth. Let the mixture stand for 30 minutes while you prepare the other ingredients. For The Vietnamese Dipping Sauce (Nuoc Cham) Mix all the dipping sauce ingredients. Set aside.

**To Prepare the Filling** Preheat a 9 inch, non-stick skillet with a lid over medium heat. Add the bean sprouts and cook until most of the moisture has evaporated. Remove the sprouts from the pan and set aside. Increase the heat to medium high. Add 1 tsp of oil to the skillet. Add the shrimp and cook for 2-3 minutes, until cooked through. Add the scallions and sauté for 1-2 minutes. Remove the mixture from the pan and set aside.

**To Make the Pancakes** Add ½ tsp of oil to the skillet (if it looks dry) and pour about ½ c of the batter into the hot pan, tilting the pan quickly to create an even layer of batter that coats the pan. Distribute some of the cooked filling and bean sprouts over half of the batter and cover the skillet for 2-3 minutes, until the edges begin to brown. Remove the lid and reduce the heat to medium, cooking until the bottom of the pancake is crispy, 3-5 minutes. Once the bottom of the pancake is golden and crispy, fold the pancake in half over the filling. Transfer to a plate and serve. Continue with the remaining batter and filling, adding a little oil as needed before pouring the batter.