

SAN DIEGO

RESTAURANT WEEK

RECIPES

Grandma's Swedish Pancakes

Courtesy of Executive Chef Marcel Childress

2 cups Milk
4 Eggs
1 tablespoon canola oil
1 ½ cups all purpose flour
3 tablespoon sugar
¼ tsp salt
1 pint fresh berries (any kind you like)
Fresh whipped cream
Jam (your favorite)

1. Combine the first six ingredients in a mixing bowl and mix until completely mixed.
2. Heat a lightly greased non stick skillet, and pour ¼ cup batter. Lift and tilt the pan to evenly coat the pan. Cook until pancake is dry and flip for 10 -15 seconds longer.
3. When done making pancakes, you can fill them with your favorite jam. Garnish with fresh berries and whipped cream.



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