



brand

Red Dog Ranch - RECIPE

"Growers of Certified Naturally Grown Heirloom Produce"

NAME: Sourdough Pancakes

DIFFUCULTY: Easy

SERVES: 2-4 Adults

Ingredients:

DAY 1

1 Cup Sourdough Starter
2 Cups Milk, slightly warm
2 Cups Flour

DAY 2

1 teaspoon Baking Soda
2 teaspoons Baking Powder
1 teaspoon Salt
2 Eggs (beaten)
1 Tablespoon Sugar
2 Tablespoons Cooking Oil

Preparation:

- Step #1)** The night before you're ready to make pancakes - Mix together "Day 1" ingredients, cover loosely, and let stand in a warm place overnight (like you're raising bread dough)
- Step #2)** The above mixture should now have the smell of alcohol. Remove 1 Cup of the mixture and return to your Sourdough Starter container and replace in refrigerator. (This will be your 'Sourdough Starter' for next time.)
- Step #3)** To the remainder add the "Day 2" ingredients. Mix well
- Step #4)** Grease griddle and start making your pancakes. Flip when edges turn dull.

Serving:

Enjoy with your favorite syrup.

Modifications:

Add nuts, smashed bananas, or even apple slices!