

Recipe and Procedure for Matzo Scallion Pancakes with Smoked Salmon
Yield 30 pancakes

Ingredient	Qty.
Scallions, thinly sliced	1 cup
Chives, minced	1/2 cup
Canola oil	2 t
Eggs, large	5 ea
Water	12 1/2 oz
Matzo meal	1 1/2 cups
Kosher salt	1 t
Black pepper	1/2 t
Canola Oil	For frying
Sour cream, light or non fat ok	1/2 cup
Smoked salmon, chopped	4 oz
Lemon juice, freshly squeezed	to taste
Horseradish, bottled or fresh	to taste
Dill, chopped	garnish

1. Heat a small sauté pan over medium heat and add 2 t of canola oil. When oil just begins to shimmer, add scallions and sauté until just beginning to turn golden. Remove from heat and add chives.
2. In a medium mixing bowl, whisk eggs well. Add water and whisk again, then stir in matzo meal, salt and pepper. Add scallion-chive mixture and combine well.
3. Heat enough canola oil to cover the bottom and 1/4 inch up the sides of a large sauté pan. When the oil is hot, but not smoking, use a 2 oz ladle to portion the mixture into the oil. Cook first side until golden, then flip gently, and cook second side until golden. Remove to paper towel lined sheet trays. Hold pancakes in a warm oven.
4. In a small bowl, combine the sour cream and chopped smoked salmon. Adjust seasoning to taste with kosher salt, pepper, horseradish and/or lemon juice.
5. Place matzo scallion pancakes on a serving dish and garnish each with smoked salmon-sour cream mixture, then chopped dill.