

## **Wild Rice Pancakes**

### **Ingredients**

- 3/4 cup chopped Green Onions
- about 2 Eggs
- 2 cups Wild Rice Cooked and Cooled
- Salt and Pepper
- Sunflower Oil

### **Directions**

Mix the cooked rice, onions, and eggs (beaten).

Heat a skillet, add oil to coat bottom generously (about 1/4 in. deep).

When skillet is very hot add mixture to make cakes about 3 inches wide.

Flatten cakes with a spoon or spatula.

Flip when edges are browned.

Drain on paper towels.

Note: Add just enough egg to bind or you will have a rice omelette!