



Bacon Pancake Dippers

Ingredients

2 c. Flour	Pinch of Nutmeg
1 ½ c. Whole Milk	2 Tbsp. Butter, Melted
3 tsp. Baking Powder	2 Eggs
½ lb. Bacon or Pancetta	Vito & Joe's Italian Extra Virgin
Pinch of Sea Salt	Olive Oil

How to Prepare

Heat a cast-iron pan on a stovetop. Add a splash of Vito & Joe's Italian Extra Virgin Olive Oil. Place the pancetta in the pan. Flip with tongs to cook evenly. When cooked, place on a plate covered with a paper towel and set aside. Remove the pan from heat.

Mix the flour, salt, baking powder, and nutmeg in a large mixing bowl. Stir in butter, milk, then eggs, being careful not to over mix. Let the mixture rest for 10-15 minutes.

Place the pan back on the stove on medium heat. Coat the bottom with butter. Place the bacon in the batter and coat heavily. Place in the pan using tongs. Cook as you would pancakes.

If desired, sprinkle with powdered sugar. Serve with a cup of maple syrup for dipping.

Bon Appétit!



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