

Applewood Smoked Bacon & White Cheddar Griddle Cakes

Ingredients	Yield: 16 Cakes
Applewood Smoked Bacon, cut into thin batons	16 Slices
Yellow Onion, Finely Chopped	2/3 Cup
AP Flour	2 Cup
Fresh Chives, Finely Chopped	4 TBS
Baking Powder	2 tsp
Salt	1 tsp
Cayenne Pepper	1/4 tsp
Whole Milk	1 1/3 Cup
Eggs, Beaten	2 each
AP Oil	2 TBS
White Cheddar Cheese, Shredded	1 Cup

Procedure:

1. In a medium saute pan cook the bacon until it begins to brown, add your onions and continue to cook until the bacon is crisp and the onions are tender.
2. While the bacon is cooking, combine the flour, chives, baking powder, salt and pepper in a medium mixing bowl, set aside.
3. In another mixing bowl add the milk, eggs, and oil, mix together until fully combined.
4. Add the dry ingredients to the wet and mix just until combines.
5. Add the bacon and onion mixture, and cheese to the wet and dry mixture, fold everything together just until incorporated evenly.
6. To store for later use - Place in a quart container and label with the date the batter was made.
7. To Cook - Heat a thin layer of oil in a skillet over medium heat. Drop roughly 1/4 cup of batter for each cake, cook until golden brown on each side.