

THIN BUTTERMILK PANCAKES

- 2 Eggs
- 1 Cup of Flour
- 2 Cups of Buttermilk
- 2 tsp. sugar
- 1 tsp. baking soda
- ¼ tsp. salt

Method: Beat eggs thoroughly. Add Buttermilk. Blend together dry ingredients and add to liquid ingredients. Stir batter until well-mixed. Cook on pre-heated heavy griddle. Serve with your favorite syrup.

***Note:** This is the pancake recipe I grew-up with on the farm. It was a recipe from former South Dakota Governor Nils Boe (1965 – 1969). We always referred to them as “Nils Boe’s Pancakes”.*