

Blueberry Pancakes with Orange Blueberry Compound Butter

Ingredients: Pancakes

- 24 ounces flour
- 2 teaspoons salt
- 6 ounces sugar
- 1-tablespoon baking soda
- 2 tablespoons baking powder
- 3 pints of milk or buttermilk
- 6 each eggs, lightly beaten
- 1.5 cups fresh blueberries, washed and rolled in sugar
- 3 ounces butter melted
- Vegetable oil as needed

Preparation: Pancakes

Sift together the flour salt, sugar, baking soda and baking powder into a large mixing bowl.

In a separate bowl, whisk together the milk eggs and some of the melted butter.

Add the wet ingredients to the dry; add the remaining butter and stir with a wooden spoon to combine the batter will be slightly lumpy.

Cooking: Pancakes

Brush the griddle or skillet lightly with oil; heat the oil until it's moderately hot.

Drop the batter onto the griddle using a 2 oz. ladle leaving about 1 inch of space between the pancakes.

Cook the pancakes and so the undersides are brown. The edges begin to dry and bubbles begin to break the surface of the batter about three to five minutes.

Turn the pancakes and cook them until the second side is brown repeat using the remaining batter.

Serve the pancakes immediately or keep them warm uncovered in a slow oven to novel the pancakes longer than 30 minutes or they will become tough.

Orange Blueberry Compound Butter

Ingredients: Orange Blueberry Compound Butter

- 12 oz. butter slightly softened
- 2 oz. orange juice concentrate
- 4-6 oz. mashed fresh blueberries

Preparation: Orange Blueberry Compound Butter

In a mixing bowl, mix butter, orange juice concentrate and blueberries until well blended.

Serving: Orange Blueberry Compound Butter

Spread a 1 ft piece of saran wrap out flat on a countertop and add blueberry butter mixture to the center and spread out slightly. Roll the butter into a tube shape and refrigerate until needed. Slice thinly when chilled and place slices atop pancakes, garnish with fresh blueberries and mint.

Yields 10 servings