JAPANESE PANCAKES

INGREDIENTS
½ medium head cabbage, shredded
4 carrots grated
1 onion diced
Greens from the garden
4 eggs, beaten
½ cup flour
1 cup milk or to a pancake consistency
salt, pepper and seasonings to taste

METHOD
Shred cabbage into small pieces and pour into a large mixing bowl. Add all vegetables.
Fry onion and then add to vegetable mix.
Add beaten eggs and flour and stir until cabbage is coated in the egg-flour mixture.
Stir in salt and pepper to taste.
Heat fry pan with enough oil to cover the bottom.
Spoon pancake mix in and fry until golden.
When cooked spread with mayonnaise and soy sauce.