

## **“Heavenly” Pancakes**

I'm sure there are others out there who love a good story and when it is attached to an extraordinary recipe the sum total is much greater than the individual parts. I've been blessed by one of those situations and hope in the sharing you will be too.

I came by this story a piece at a time and it started with a comment made by the undisputed matriarch of my family, my 87-year-old grandmother. When asked what she wanted to eat to celebrate her last birthday without a second's hesitation she said, “I want some of Ed's homemade pancakes.” I was a bit surprised by her answer and when I questioned whether she was sure, her response got my attention. “Those are the best pancakes I've every tasted in my life.”

I was hooked. I don't know about you but one of my life's goals is never to miss the opportunity to acquire any recipe praised at that level by an experienced cook and my grandmother is an amazing country cook. The promise of her “cat's head” biscuits will draw family from far and wide.

Ed married my mother almost four years ago and is the type of person I quickly learned that believes if you're going to do something, you should do it well. Here's how Ed came by this recipe.

We received word shortly before he and my mother were married that his 13-year-old grandson, Matthew, had been severely injured in a skating board accident, fracturing his skull and going into a deep coma. Prayer chains were established all the way from Owensboro, Kentucky, where Matthew lived through southwestern Ohio. His diagnosis was really grim but hundreds of people were praying for him.

On a trip to Owensboro, Ed met the pastor at Matthew's church who was very committed to doing all that he could in his capacity to help Matthew recover. Pastor Jim Hoak of the Baptist Church offered his prayers, his daily encouragement and one other special “treasure” from his church and congregation...a recipe, the church's “special” pancake recipe of which they are justly very proud.

Matthew did recover from his injuries despite very bleak odds given by the doctors. If you met him today you would agree with me that this young man was spared for specific reasons only the Lord knows, but you would also experience as I have the glow of intense love that comes from Matthew.

Here's a special gift for all of us from some wonderful friends in Owensboro and Matthew.

### **Heavenly Pancakes**

(serves 4 persons)

2 cups all purpose flour, sifted

3 ½ teaspoons baking powder  
1 teaspoon salt  
2 teaspoons sugar  
1 teaspoon baking soda

¼ cup margarine, melted  
3 large eggs  
2 cups buttermilk

Start by separating egg yolks from whites. Beat yolks until thick and lemony then beat whites in another bowl until they form stiff peaks. Set aside.

Combine all of your dry ingredients. Add buttermilk and melted shortening to your egg yolks then add your liquids into your dry ingredients and beat them until they are smooth.

“Very gently” fold in your egg whites. Set aside for a few minutes for the batter to rest.

Bake on a hot (350° to 375°F) griddle turning only once. Serve lathered with real butter and covered in real maple syrup that has been warmed.

These will cause you to rethink pancakes as only a breakfast food. They are delicate and feather light with a deliciously subtle country flavor. I know I agree with my grandmother...let me know what you think!

I'm not going to offer the “perfect” wine with pancakes this week. I would imagine that would be a little much, but I do want to comment on some excellent wines to have on hand for the summer and as our temperatures start to climb into the 90's.

Whether you enjoy dry or fruity styled wines, the summer heat calls for cold, crisp white wines and there are nice selections available in both areas. My personal favorite on a hot afternoon is a lean, steely Riesling Kabinett from the Mosel-Saar-Ruwer area of Germany. The 2003 Piesporter Michelsberg Kabinett from Schloss Zell is laced with tart green apple flavors and a nice balance of fruit and acidity. It falls into that category of “best buys” that offers a lot of wine for the price and really great consistency.

If your tastes run more to a dryer white wine experience, the 2003 Canaletto Pinot Grigio delle Venezie from Casa Girelli will provide you with really great quality and style. This white has a nice balance between grassy dryness and subtle hints of melon and citrus fruit. It is part of a selection of wines called the Winemaker's Collection which is essentially a reserve line produced by Casa Girelli.

The last wine was recommended to me and I was really blown away by its flavor and the texture on your palate. The 2004 Martin & Weyrich Moscato Allegro from California is produced in the tradition of Moscato di Asti in the Piedmont area of Italy. The styling is crisp and zesty with wonderful spicy fruit characteristics. It is crafted to retain a “spritz”

quality with tiny, fine bubbles that subtly tickle your taste buds. Chill this one way down and bring it out with appetizers for a delightful cocktail experience.

Stay cool out there and remember we love to answer your questions. Call us at 888-288-0668 or visit us on the Internet at [www.winedog.com](http://www.winedog.com). Cheers.