

Pancakes for 20

(Sausage Links & Canned Fruit Optional Sides)

INGREDIENTS:

- 8 cups Bisquick
- 8 eggs
- 4 cups milk
- 24 oz. syrup
- 8 oz. oil
- Butter (to serve)
- # 10 Can of Peaches or Fruit Cocktail & Sausage Links (3 per person served) good sides

EQUIPMENT:

- Camp Stove & Fuel – or -Camp Chief Big Free Standing Stove w/ propane AND Drip Hook
- Griddle (+ can to fit into oil dripping hanger if using Big Camp Chief Griddle)
- Spatula
- Whisk
- Tongs (to serve)
- Pot or Metal Tray w/ Lid/Cover (to serve)
- Mixing Bowl
- Ladle or Serving Spoon or Batter Dropper (optional, but nice)

PREPARATION:

- Level stove, otherwise oil drips everywhere & place drip can
- Mix pancake batter per Bisquick directions
- Pre-heat griddle & keep lightly & evenly coated with oil
- Set Heat Just High Enough to Maintain Griddle Just Hot Enough that Water (on fingers and lightly flicked at griddle) Spittles & Dances on Griddle
- Ladle or Drop even circles of batter about 3-4" in diameter & let expand
- Flip when bubbling holes appear in batter, brown on other side, and remove (Note: drive spatula under in one swift & precise motion ... like magic trick of pulling table cloth out from under set table ... and flip low, but clear, over griddle)
- Keep in covered pot/metal tray near stove till ready to serve

NOTE:

- # 10 can (96 oz.) of peaches or fruit cocktails serves 25 as nice side dish to pancakes
- Sausage Links (3 for each person served) is a good side for pancakes
- 1 institutional size box of Bisquick (6 lbs. or 96 oz.) = 20 cups
- Measurement Cross Reference:
 - 8 oz. = 1 cup
 - 16 oz. = 1 pint
 - 32 oz. = 1 quart
 - 64 oz. = 1/2 gallon
 - 128 oz. = 1 gallon
 - 3 teaspoons = 1 tablespoon