

STRICTLY *Sundays*

MUSTARD SEED PANCAKES WITH SMOKED SALMON AND CAVAIR

1¼ cups whole milk
2 tablespoons lemon juice
1 egg
3 tablespoons Dijon mustard
2 tablespoons mustard seeds
2 teaspoons creamy horseradish
1 cup Bisquick
3 tablespoons melted butter
3 tablespoons chopped fresh dill

Combine first 6 ingredients in a bowl and slowly mix in the Bisquick. Stir in the melted butter and dill. Cover and let it stand at room temperature for 1 hour.

Heat a skillet over medium heat. Melt butter or spray the skillet with cooking oil. Drop a tablespoon worth of batter in the skillet to make about a 2-inch pancake. Cook until golden on bottom and bubbling on top, about 3 minutes; turn and cook until golden. Place on a cookie sheet in a 200° oven to keep warm.

Serve the pancakes with:

Smoked salmon
Sour cream
Chopped red onion
Chopped dill
Caviar (You can find inexpensive but very good caviar in the canned fish section of most grocery stores.)
Capers

