Savory Sacaton Pancakelettes *recipe from Chelsea Rittchen*

2 cups whole grain Sacaton, soaked overnight, and rinsed until water runs clear
1l2 cup chopped onion
1l4 cup nutritional yeast
1l4 cup arrowroot
2 eggs
1/4 tsp sea salt
2 chopped cloves of garlic

Mix all ingredients well into a batter. Add by spoonful to a pan on medium heat, with 2 tsp peanut oil. Flip to cook both sides. Enjoy!

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