

Mandarin Pancakes -

**2 cups white flour
3/4 cup boiling water
1-2 Tbsp. sesame oil or vegetable oil**

Make as for flour tortillas. After the rest period form a 15 inch log and cut into 24 equal pieces. Keep covered with plastic wrap. Roll each piece of dough into a ball and flatten to about 2 inches. Brush one side of each round evenly to edges with oil. Place oiled surfaces together and press the two rounds firmly together. Place double rounds on hot tortilla press, and close and open immediately, and let bake for a few seconds and turn and bake on the other side a few seconds. Pull the two pancakes apart after cooking. Stack on a plate and keep covered with a cotton towel to keep warm



Mandarin Pancake Cannelloni

**6 oz. bulk sausage
1 10 oz. pack frozen spinach
1 cup ricotta cheese
1 egg, slightly beaten
1/2 cup grated parmesan cheese
1/2 tsp. oregano
1/8 tsp. black pepper
12 mandarin pancakes
3 cups marinara sauce
1/2 lb. grated Monterey Jack Cheese**

Brown the sausage meat and drain the excess fat. Add spinach, ricotta, egg, grated parmesan, oregano and pepper and mix well. Spread 1/4 cup of filling in each mandarin pancake and roll to enclose filling. Pour half of the marinara sauce in a shallow baking dish and place the filled pancakes in the dish seam side down in the dish. Spoon remaining sauce over cannelloni, and top with shredded Monterey Jack cheese. Bake uncovered in a 400 F. degree oven for 30 min.