

MACARONI AND CHEESE PANCAKES

Kenny Shopsin, one of the few truly scary people I've encountered in the food business, brought forth this Franken-pancake from his famously creative brain. In my first week at my first job in New York, four coworkers invited me to tag along for lunch in the West Village. I trotted along happily in my black silk Eileen Fisher tent dress (oh, the '90s). We didn't know that the owner of Shopsin's was famously hotheaded and—among other brutally enforced rules—never, ever seated more than four people at a table. Soon after Mr. Shopsin started screaming that one of us assholes had to go, I found myself out on the sidewalk alone.

Much later, I read his excellent book, *Eat Me: The Food and Philosophy of Kenny Shopsin*, and understood some of the passion and grief and principle behind the profanity. Still, I'd rather make my own version of these absolutely brilliant pancakes at home.

1½ cups all-purpose flour	1½ cups buttermilk
1 tablespoon sugar	½ cup grated sharp cheddar cheese
¼ teaspoon salt	About 2 cups leftover macaroni and cheese (see page 31)
2 teaspoons baking powder	Maple syrup
1 teaspoon baking soda	
2 large eggs	
3 tablespoons butter, melted	

Stir together the flour, sugar, salt, baking powder, and baking soda in a large bowl. Whisk the eggs, butter, and buttermilk in another bowl. Add the wet ingredients to the dry and stir gently but thoroughly. Set aside for 10 minutes.

Heat a nonstick griddle or large heavy skillet. Grease the griddle and then for each pancake, place a large pinch of grated cheese on the griddle. Spoon on a pancake's worth of batter and, when it settles, use your fingers to crumble some macaroni and cheese over the top. Adjust the heat so the pancakes cook slowly. Wait until each pancake is covered with bubbles and puffy and dry around the edges, then flip. Cook until browned on the second side. Repeat with the remaining batter. Serve with maple syrup.

Makes about 3 dozen pancakes