Pineapple-Banana-Pecan Pancakes

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

11/2 cups all purpose flour

I tablespoon sugar

2 teaspoons baking powder

I teaspoon salt

1 1/4 cups buttermilk/milk

2 eggs

2 tablespoon butter melted

½ cup pineapple-banana-pecan salsa

<u>To make the batter</u>: Sift all of the dry ingredients together in a bowl. In a separate bowl add the buttermilk and eggs. Lightly whisk together and then add to the dry ingredients, whisk until combined. Add the butter and salsa and stir until combined. Let the batter sit for 10 minutes. If the batter is to thick add a little more liquid or if the batter is to thin add a little more flour.

<u>To cook</u>: Preheat the oven to 200 degrees. Heat a griddle or a large heavy skillet over moderate heat until hot enough to make drops of water scatter over its surface, brush with oil. Working in batches and using a I/4-cup measure filled halfway, pour batter onto griddle and cook, turning over once, until golden, about 2 minutes per batch. Transfer to a heatproof plate and keep warm, covered, in oven.