**Buckwheat Pancakes**

16 oz whole milk  
8 oz egg (4)  
4 oz melted butter  
2 oz honey  

16 oz buckwheat flour  
2 t baking soda  
2 t baking powder  

Yield: 16-20 medium-size pancakes  

1. Combine all wet ingredients in a bowl and mix well.  
2. Combine all dry ingredients, and add to the bowl of wet ingredients, mixing well but not for too long.  
3. Fry pancakes on a lightly oiled skillet over medium-high heat. Flip when bubbles come to the surface and set slightly.

**Rhubarb Compote**

2 cups rhubarb, chopped into ⅛ inch pieces  
1 cup strawberries, chopped in half  
1 cup sugar  
½ cup water  

1. Combine all ingredients in a small saucepan.  
2. Bring to a simmer over medium heat, and cook until the rhubarb is soft but not mushy.