Lettuce Pancakes

1 medium head lettuce

1 tsp salt

2 eggs

1 Spanish onion, grated

2/3 cup bread crumbs

½ tsp salt

¼ tsp pepper

½ cup oil

In a bowl, grate lettuce and sprinkle with 1 tsp salt. Let stand for 5 minutes then drain by squeezing out all of the water.

In a bowl, combine eggs, lightly beaten, onion, bread crumbs, salt and pepper. Add lettuce and blend well.

In a large skillet heat oil over moderate-high heat. Drop lettuce mixture in oil in tablespoons. Brown pancake on each side. Transfer with slotted spatula to paper towels and drain.

Makes 12-15 pancakes.