

# Blintzes

## *Batter:*

*3 eggs*

*2 tablespoons salad oil*

*1 cup milk*

*¾ cup unsifted flour*

*½ teaspoon salt*

*butter for frying*

Beat eggs, milk, salt & salad oil together. Stir in flour until well blended. Heat butter in 10" omelet or frying pan; pour ~1/4 cup batter into it, tilting pan quickly to coat the bottom. Use just enough batter to make a very thin pancake. Cook on medium-high heat until batter congeals (bottom should not be browned). Slide out onto a platter, so you can stack pancakes, bottom side up.

When all pancakes are ready (~10 of them), fill them, using ¼ to ½ cup filling in each. Fold or roll into any of 3 shapes.

For cheese or vegetable filling: spread filling along 1 side of pancake. Tuck sides in & roll up, starting with side that is spread with filling.

For meat filling: spoon filling in a long shape across the center of the pancake to ~¾" of either side of the pancake. Fold 2 sides of the pancake over to encase the filling, leaving the ends open.

For fruit or berry filling: spoon filling into center of pancake. Fold 4 sides over to encase filling & make a square packet.

You can freeze the filled blintzes; let them thaw before you brown them. Before serving, either fry in butter or bake. Brown over medium heat in 1 tablespoon butter, turning once. Add more butter, if necessary. Or, place in well-buttered casserole & bake in a 425° oven for 10 minutes or until browned.

Blintzes can be served at any time of the day. Two blintzes make a meal. Recipe makes 10 blintzes & filling recipes fill 4 blintzes.

## *Cheese Filling:*

*2 cups well-drained small curd*

*2 tablespoons sugar*

*cottage cheese or pot cheese*

*1 tablespoon lemon juice*

*1 egg yolk*

Combine ingredients until very well blended. Serve with sour cream & cherry or strawberry preserves.

*Meat Filling:*

<i>2 cups ground, cooked meat (corn beef, veal, chicken, or turkey)</i>	<i>salt</i>
<i>2 tablespoons grated onion</i>	<i>1/4 teaspoon pepper</i>
<i>1 egg</i>	<i>2 tablespoons minced parsley</i>

Combine ingredients until well blended. Serve with sour cream & hot apple sauce.

*Vegetable Filling:*

<i>3 tablespoons butter, melted</i>	<i>3/4 cup diced onions</i>
<i>1/2 cup finely shredded cabbage</i>	<i>1 teaspoon salt</i>
<i>12 cup grated carrots</i>	<i>dash cayenne</i>
<i>1/2 cup finely sliced green pepper</i>	

Cook butter & vegetables over low heat ~10 minutes or until vegetables are crisp tender. Add seasonings. Serve with sour cream.

*Strawberry or Cherry Filling:*

<i>2 cups sliced fresh strawberries or drained, pitted dark sweet cherries</i>	<i>1/8 teaspoons nutmeg</i>
<i>3 tablespoons sugar, to taste</i>	
<i>1 tablespoons cornstarch</i>	

Combine all ingredients & mix well. Serve with sour cream & brown sugar.

*Apple Filling:*

<i>3 tablespoons butter, melted</i>	<i>1/4-1/2 cup sugar</i>
<i>2 cups finely chopped, raw apples</i>	<i>1/2 teaspoon cinnamon</i>
<i>1 tablespoon flour</i>	<i>1 teaspoon lemon juice</i>

Add apples to butter & cover. Cook over medium heat ~5 minutes, stirring occasionally, until apples are almost tender. Add the rest of the ingredients. Serve with sour cream & cinnamon sugar (1/2 cup sugar, 2 teaspoons cinnamon).