

Bubbe's Best Blintzes - a tale of two tastes – sweet & savory

A blintz is a thin crepe-like pancake often filled cheese (sweet) or my favorite, potatoes scented with onion (savory, like a knish). Taken from The Tablet Magazine, blintzes are “tender and slightly thicker than crepes, the *bletlach*, Yiddish for “leaves,” are the foundation of the dish. Unlike crepes, *bletlach* are cooked only on one side to maintain a pillowy softness within—a softness that melds with the invariably tender fillings.” The uncooked side, also allows the edges of the *bletlach* to stick together when rolling up the blintz for the last step or the frying of the blintz. Top your blintzes with a dollop of sour cream and a fresh fruit topping for the cheese blintzes.

***Bletlach* (crepes)**

Ingredients:

- 4 eggs
- 1 ½ cups milk
- 2 TBS melted butter
- 1 cup flour
- ½ tsp salt (scant)
- 1 TBS sugar (if desired)

Directions:

- 1) In a mixing bowl or blender, blend all ingredients until batter is smooth. Batter may be made in advance and refrigerated up to 2 hours. Batter is best kept at room temperature and used after 30 minutes.
- 2) Heat crepe pan or 7-9 inch nonstick skillet over medium heat. Depending on pan being used, you might need to lightly grease your pan between each crepe cooking. Pan is ready when water droplets sizzle when sprinkled on pan. Pour about 3 – 4 TBS batter into pan and tilt and swirl pan until batter covers the bottom of the pan. Cook until bottom of crepe is lightly browned. Using a spatula, ease the blintz onto a plate.
- 3) Continue cooking each crepe, stacking them, cooked side up with parchment paper, wax paper or paper towel in between each one to prevent sticking

- 4) To assemble the blintzes, take one crepe (cooked side up) and spread 2-3 tablespoons of cheese (or potato) filling along the end closest to you, leaving an inch of space. Fold that inch over the filling, then turn the sides over so they meet in the middle. Roll up the filled end away from you until the blintz is completely closed. Repeat with the rest of the crepes.
- 5) Pan fry your blintzes seam side down in a large frying pan in either oil or butter over low to medium heat until lightly browned. Carefully flip each blintz over and pan fry the other side. You can keep blintzes warm in a 200 degree oven until ready to serve. Blintzes can also be baked on parchment paper in a 350 degree oven for 20 minutes, flipping halfway through the bake time. Dot with butter or spritz with oil before baking.

Cheese filling:

Ingredients:

- 1 lb farmer cheese (2 cups)
- 2 oz. cream cheese (1/4 cup)
- 1 egg yolk
- 1/4 cup sugar
- dash salt
- 1/2 tsp vanilla
- 1/4- 1/2 tsp cinnamon (optional) or zest of 1 lemon (optional)

Mix ingredients and blend well. Refrigerate until ready to fill blintzes.

Potato filling:

Ingredients:

- 4 large potatoes, peeled & cubed (about 2 lbs.)
- 2 onions, diced
- 2 TBS oil or butter
- 1 egg, beaten
- salt & pepper to taste

- 1) Cook potatoes in salted water until potatoes are tender. While potatoes are cooking, sauté onions in butter &/or oil until caramelized, tender and golden brown.
- 2) Drain potatoes and mash, adding in sautéed onions, beaten egg and salt & pepper to taste.
- 3) Refrigerate filling until ready to fill blintzes