

## **BLUEBERRY BLINTZ**

### FILLING:

2 POUNDS FARMER CHEESE  
4 TABLESPOONS SOUR CREAM  
2 EGGS, SLIGHTLY BEATEN  
1 SMALL CREAM CHEESE (3 OUNCES)  
5-6 TABLESPOONS SUGAR  
1 TABLESPOON BUTTER, MELTED  
5 WHOLE GRAHAM CRACKERS CRUSHED  
1 TABLESPOON CINNAMON  
2 CUPS BLUEBERRIES

PLACE ALL INGREDIENTS EXCEPT THE BLUEBERRIES IN MIXER AND COMBINE. HAND FOLD THE BLUEBERRIES INTO THE CHEESE MIXTURE AND SET ASIDE

### CREPE:

4 EGGS  
1 CUP FLOUR  
3/4 CUP WHOLE MILK  
1 1/4 CUP WATER  
PINCH OF SALT

1-2 STICKS OF BUTTER FOR GREASING CREPE PAN AND EITHER FRYING OR BAKING THE BLINTZ

BEAT EGGS IN A MIXING BOWL UNTIL FROTHY. ADD FLOUR, SALT AND COMBINE. ADD LIQUID WHILE BEATING. HEAT A FRYING PAN OR CREPE PAN. PUT JUST ENOUGH BATTER INTO PANS TO COVER BOTTOM. WHEN CREPE BEGINS TO DRY AND PULL AWAY FROM PAN, PLACE ON A PAPER TOWEL. CONTINUE MAKING CREPES UNTIL ALL THE BATTER IS USED UP. WITH THE UNDONE SIDE OF THE CREPE FACING OUT, PLACE ENOUGH FILLING IN THE CREPE TO ENABLE YOU TO CLOSE. WRAP ONE LONG SIDE INTO THE FILLING FOLLOWED

BY THE BOTTOM, THE OTHER SIDE, AND FINALLY THE FRONT END. PLACE SEAM SIDE DOWN IN A BUTTERED BAKING DISH. DO NOT CROWD BLINTZES.

PREHEAT OVEN TO 350 DEGREES. POUR MELTED BUTTER OVER BLINTZES. BAKE UNTIL GOLDEN BROWN

FRYING BLINTZES:

PUT BUTTER IN FRYING PAN. FRY ON SIDE OF BLINTZ UNTIL BROWN AND TURN OVER AND FRY THE OTHER SIDE UNTIL BROWN. SERVE WITH SOUR CREAM AND JAM

## **HUNGARIAN CHERRY SOUP**

SERVES 6

3 CUPS FRESH OR THAWED FROZEN CHERRIES, PITTED

1 CUP PURE CHERRY JUICE

1/2 CUP SUGAR

1/4 TEASPOON KOSHER SALT

2 CINNAMON STICKS

1 CUP HEAVY (WHIPPING) CREAM

SOUR CREAM AND GROUND CINNAMON, FOR SERVING

IN A MEDIUM SAUCEPAN, COMBINE THE CHERRIES, CHERRY JUICE, 1 CUP WATER, SUGAR, SALT AND CINNAMON STICKS AND BRING TO A BOIL OVER MEDIUM-HIGH HEAT. REDUCE THE HEAT TO MEDIUM AND SIMMER, STIRRING OCCASIONALLY, FOR 5 MINUTES. REMOVE FROM THE HEAT AND TRANSFER THE SOUP TO A NONREACTIVE BOWL. LET COOL TO ROOM TEMPERATURE, THEN COVER AND REFRIGERATE UNTIL FULLY CHILLED, AT LEAST 2 HOURS OR OVERNIGHT.

SCOOP ABOUT 1 CUP OF THE CHERRIES OUT OF THE CHILLED SOUP AND SET ASIDE. ADD THE HEAVY CREAM TO THE SOUP AND USE A HAND BLENDER TO BLEND. ADD THE RESERVED WHOLE CHERRIES BACK TO THE SOUP AND SERVE TOPPED WITH SOUR CREAM AND CINNAMON.

## **CHEESE LATKES**

SERVES 4-6

3 OZ CREAM CHEESE AT ROOM TEMPERATURE

3 EGGS

$\frac{3}{4}$  CUP ALL-PURPOSE FLOUR

$\frac{1}{4}$  CUP SUGAR

$\frac{1}{2}$  TEASPOON BAKING POWDER

$\frac{1}{2}$  TEASPOON KOSHER SALT

1 TEASPOON VANILLA EXTRACT

1  $\frac{3}{4}$  CUPS RICOTTA CHEESE

UNSALTED BUTTER OR VEGETABLE OIL, FOR FRYING

SOUR CREAM AND JAM FOR SERVING

IN A FOOD PROCESSOR, COMBINE THE CREAM CHEESE, EGGS, FLOUR, SUGAR, BAKING POWDER, SALT AND VANILLA AND PROCESS, SCRAPING DOWN THE SIDES AS NECESSARY, UNTIL THE MIXTURE IS COMPLETELY SMOOTH AND THE CONSISTENCY OF LOOSE PANCAKE BATTER. TRANSFER THE MIXTURE TO A LARGE BOWL AND FOLD IN THE RICOTTA UNTIL COMBINED.

IN A LARGE FRYING PAN, HEAT ABOUT 1 TABLESPOON OF BUTTER OVER MEDIUM HEAT, SWIRLING THE PAN TO COAT. WORKING IN BATCHES OF 5-6, DROP THE BATTER BY THE HEAPING TABLESPOON INTO THE FRYING PAN, NUDGING IT INTO A ROUND BOTTOM, 2-3 MINUTES. FLIP AND CONTINUE FRYING UNTIL THE LATKES ARE COOKED ALL THE WAY THROUGH, ANOTHER 1-2 MINUTES. TRANSFER TO A PLATE

AND SERVE IMMEDIATELY, WITH SOUR CREAM AND JAM ON THE SIDE.