

Vegie Blintzes for Shavuot By Pari Johnson

Looking for an alternative to sweet cheese blintzes that go well with meat, chicken or fish? I served these with poached halibut steaks in place of a starch dish on Erev Shavuot. They were a big hit.

Prep time: 60 mins + 1 hour to chill batter

Bake: 275°, 30-40min

Yield: 6 large blintzes

1 1/4 cups milk

3 eggs

3/4 cup flour

1/2 teasp salt

4 Tbls butter

4 cups fresh spinach

8 medium stocks of asparagus or their equivalent

1 large carrot 1/4 cup minced fresh parsley

Put the first four ingredients into a blender and blend well, scraping down sides and bottom of blender. Chill for 1 hour to thicken batter.

Just before making the blintzes, melt 2 Tbls butter and whisk into batter. Batter should have consistency of whipping cream. If too thick add milk.

Heat 8-9" fry pan over medium heat. Sprinkle water in pan. It is ready if the water sizzles. Brush pan with oil.

Lift pan and pour one ladle (4 Tbls) of batter near edge of pan, titling and swirling the pan until the base is covered. Return to the heat and cook until bottom is lightly brown and the top is 'set'. Don't flip but slide out of pan onto a platter. Keep doing this until all the batter is used up.

Prepare vegie filling:

8 med stocks of asparagus broken or cut into 1" pieces
1/2 cup chopped carrots
4 cups fresh baby spinach

Saute vegies in butter and oil. Turn down heat, cover and steam until tender crisp, stirring occasionally. Check to make sure you don't run out of liquids.

Turn heat to low. Stir in 2 cups fresh spinach. When spinach softens add 1/4 cup neufchatel cheese and 1/4 cup chopped up farmer's cheese or Queso Fresco Spanish cheese. Stir vegies and cheese until fairly mixed. Remove from heat.

Make blintzes:

Scoop about 1/4 cup vegies onto middle of a blintze. Fold over the edges on the right and the left. Roll up from unfolded end. Lay onto spinach-lined pan, with flap facing down.

When all blintzes are in the pan, cover with fresh spinach and then tinfoil.

Keep warm in low oven, 275° until ready to serve, 30-40mins.

Meanwhile, make 1 1/4 cups Hollandaise sauce. (I use the packaged kind.) Keep it on warm. Pour over the blintzes just before serving. Sprinkle with fresh minced parsley.