

CRAB BLINTZES



DIRECTIONS

Combine all crepe batter ingredients in blender and process until smooth. Let batter rest for 30 minutes before making crepes.

While batter is resting, mix the crabmeat, ricotta, and scallions in a separate bowl. Set aside.

To make crepes, heat an eight-inch nonstick pan over medium heat. Thinly coat the pan with a small amount of nonstick spray or melted butter. Add two ounces of the batter, spreading it evenly across the bottom by swirling the pan.

Cook until edges start to turn up, then flip and cook another 10 seconds on the other side. Repeat, until you have 10 crepes.

To fill a crepe, lay it flat and add a quarter cup of the crab filling on top. Fold the sides of the crepe over the filling first, then roll it like a burrito.

Premade blintzes can be refrigerated and will last up to a day.

When ready to serve, heat one tablespoon butter in a sauté pan over medium heat. Place blintzes in the hot pan and brown on both sides until filling is just warmed through.

Garnish with chopped cilantro and sweet chili sauce.

INGREDIENTS

FOR THE CRAB FILLING:

- 1 lb. lump crabmeat
- 1 lb. ricotta
- 2 tbsp. chopped scallions
- 1 tbsp. chopped cilantro

FOR THE CREPE BATTER:

- 2 eggs
- 10 oz. milk
- 5 oz. all-purpose flour
- 1 oz butter