

## Hungarian “Palacsinta” savory crepes (Blintzes) batter recipe (makes about 20-24 crepes):

- 4 eggs
  - 1 cup flour
  - 1 cup milk
  - Butter for pan
  - 2 cups shredded Mexican Cheese(s). A combination of Oaxaca (substitute with stringy Mozzarella) and Manchego (substitute with Quesadilla or Monterrey Jack) is the family recipe but you can use all Oaxaca (Mozzarella) or get creative with your favorite cheese mix. You will use ½ cup for each type of filling and the rest to finish each baking dish.
1. In a bowl, whisk together eggs, flour, and milk until a smooth batter forms.
  2. Heat a large non-stick skillet over medium low heat. Brush with butter. Pour in about the batter and quickly tilt the pan to coat with a thin circle of batter.
  3. When the top begins to dry, flip to cook briefly the other side of the crepe. Cook until the bottom begins to turn golden, about ½ to 1 minute. Repeat with remaining batter, brushing the pan with oil as needed.
  4. Stack the crepes and cover with a towel.

### Lilian’s Easy Tomato Salsa:

- 5 Roma tomatoes, roasted until skins are lightly charred, then chopped
  - ½ white or yellow onion, finely chopped
  - 2 garlic cloves, pressed
  - 2 tsp Mexican oregano (regular oregano will do too)
  - ½ tsp sugar
  - A dash of salt, to taste.
5. Caramelize onions in butter or olive oil at medium heat, until translucent.
  6. Add garlic and oregano and sauté for 2-3 more minutes, until garlic is golden. Careful not to let the garlic and onions burn as they may turn bitter.
  7. Add previously roasted and then chopped tomatoes, sugar and a dash of salt. Fry for 5 to 10 minutes at low-medium heat until the mix bubbles, stirring the mix so it doesn’t burn. Blend to desired smoothness, not too chunky. Add salt to taste.
  8. Set aside.

\* If you don’t have time to make the salsa, you can get some Mama Inez, Desperado’s or your favorite salsa at the local market. Fresh salsa is best, not Pico de Gallo

## **Rajas con Queso filling**

- 4 fresh ancho chiles (poblano chiles tend to be spicier)
  - 1 white or yellow onion, cut in half then sliced to 1/8" - 1/4" thick.
  - 1 garlic clove, pressed (optional)
  - 1 tsp Mexican oregano (regular oregano will do).
  - 1/2 cup corn kernels (fresh white corn is best, substitute with frozen white corn or canned corn)
  - 1/2 cups shredded Mexican cheese(s). A combination of Oaxaca (substitute with stringy mozzarella) and manchego (substitute with quesadilla or Monterrey Jack) is the family recipe but you can use all Oaxaca (mozzarella) or get creative with your favorite cheese mix.
  - 1/2 cup heavy cream (Cloverleaf Creamery is a personal favorite).
  - Salt to taste
  - A dash of lime (optional)
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1. Sauté onions and chile strips in butter or olive oil at medium heat, until translucent.
  2. Add chile slices, corn kernels, pressed garlic and oregano and sauté for 3-5 minutes. Careful not to let the garlic and onions burn as they may turn bitter.
  3. Reduce the heat and add the heavy cream and shredded cheese, stir and turn heat off as soon as cheese melts.

## **Champiñones con Queso filling:**

- 1 lb. mushrooms, any kind, sliced
  - 1/2 white or yellow onion, chopped.
  - 1 garlic clove, pressed.
  - 1 tsp thyme (optional)
  - 1/2 cups shredded Mexican cheese(s). A combination of Oaxaca (substitute with stringy Mozzarella) and Manchego (substitute with quesadilla or Monterrey Jack) is the family recipe but you can use all Oaxaca (mozzarella) or get creative with your favorite cheese mix.
  - 1/4 cup heavy cream (Cloverleaf Creamery is a personal favorite).
  - Salt to taste
1. Sauté onions and mushrooms strips in butter or olive oil at medium heat, until onions are translucent.
  2. Add pressed garlic and thyme and sauté for 3-5 minutes. Careful not to let the garlic and onions burn as they may turn bitter.

3. Reduce the heat and add the heavy cream and shredded cheese, stir and turn heat off as soon as cheese melts.

### **Assembly of Blintzes:**

1. Preheat oven to 350 degrees
2. Lightly grease a 9x13 inch baking dish or 2 smaller baking dishes.
3. Place a layer of filling along the lower third of a crepe, leaving a 1 inch border on the edges. Fold in the sides and roll up.
4. Place in prepared baking dish, seam side down. Repeat with remaining crepes and filling.  
Arrange blintzes in one layer, bathe in cream and finish with shredded cheese.
5. Place in preheated oven, uncovered, until heated through and cheese is melted and begins to brown, about 15 minutes.
6. Decorate with some cilantro or parsley or other leaves.
7. Serve with warm tomato sauce.