



WHAT'S COOKING
GOURMET RECIPES FROM LOCAL CHEFS



Edward Stratton/The Daily Astorian

Allie Evans makes a stack of cheese-filled blintzes topped with blackberry sauce and a garnish.

The Daily Astorian

Dr. Allie Evans, a licensed naturopathic physician in Astoria, shares her recipe for gluten-free blintzes.

Evans said the Jewish dish, which is like a crêpe, can be served with a sweet or savory filling.

“It is the traditional food for the holiday of Shavuot which starts at sundown on June 11,” she said.



Edward Stratton/The Daily Astorian
Allie Evans spreads some blackberry sauce over her homemade, cheese-stuffed blintzes.

Blintzes

What you'll need:
(For the blintzes)

- 4 eggs beaten
- 1½ cups milk (I use soy)
- 3 tablespoons softened butter
- *1½ cups of any gluten-free flour blend (or all-purpose flour)
- ½ teaspoon kosher salt

(For the filling)

- 2 cups (9 ounces) farmer's cheese (fromage blanc) or can use ricotta
- 1 tablespoon granulated sugar (or to taste)
- Pinch of salt
- Few tablespoons butter for sautéing
- Fresh fruit for the top (optional)
- *If you use a flour blend that contains xanthan gum - increase the milk quantity until you get a thick but pourable batter.

What you'll do:

1. Blend all the blintz ingredients in a blender or hand mix until the batter is pourable.
2. Heat a heavy skillet over medium heat. Put a small amount of

butter in the pan if not seasoned. (I use a cold stick of butter and use the open end to grease the pan.)

3. Pour ¼ cup of batter in pan and swirl to distribute evenly. Cook about 1 minute until lightly brown underneath and carefully flip and cook another 30 seconds until golden brown. Put blintz on a plate and cover with a moist towel.

4. Make the rest of the blintzes and stack under moist towel.

5. Make the filling: Beat the filling ingredients in a bowl with a mixer or by hand.

6. Place a blintz on a plate and put about 1/3 cup of filling on the bottom half of the blintz. Roll the blintz up like a burrito, starting at the bottom and then folding the sides in and rolling up toward the top until it is closed. Do this with all blintzes.

7. In shifts, brown the blintzes in the same pan with some melted butter over medium heat until golden brown.

8. Transfer to serving dish and top with fresh fruit, syrup, cooked fruit, powdered sugar and cinnamon.

Makes 12 blintzes



9-1-WHAT?

THE BEST OF THE WORST CALLS TO ASTORIA 911 DISPATCH

A swinging time

“Someone erratically swinging a golf club. Last seen entering Annie’s Saloon,” an emergency caller reported. Golf and strippers? Sounds like someone had a memorable Saturday night ...

Follow reporter Kyle Spurr on his 9-1-What? Twitter watch, where a few of the sometimes head-scratching calls to area dispatch take center stage. The full feed is at www.twitter.com/9_1_WHAT.

9-1-WHAT? @9_1_WHAT Following

{5/7 @ 9:15 p.m.} Someone erratically swinging a golf club. Last seen entering Annie’s Saloon. #Astoria

11:50 AM - 13 May 2016

9-1-WHAT? @9_1_WHAT Following

{5/8 @ 6:51 p.m.} Disoriented fluffy dog running around. Caller is attempting to catch it. #Astoria

11:51 AM - 13 May 2016

9-1-WHAT? @9_1_WHAT Following

{5/9 @ 9:11 p.m.} Caller requesting assistance getting his teeth back. #Warrenton

11:57 AM - 13 May 2016

9-1-WHAT? @9_1_WHAT Following

{5/8 @ 10:32 p.m.} Someone lying on a longboard going down a hill. Caller is concerned the person may get hit by a car. #Astoria

11:56 AM - 13 May 2016

9-1-WHAT? @9_1_WHAT Following

{5/12 @ 10:15 a.m.} Caller reports his ex is selling all of his items on Facebook. #Warrenton

11:58 AM - 13 May 2016

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GIVES YOU MORE

From left: Hillary Borrud, Mateusz Perkowski, Paris Achen

CAPITAL BUREAU

Our new **CAPITAL BUREAU** covers the state for you