



Sarah's Simply Savory Blinis, or small Russian pancakes, are the perfect finger food for your next social gathering.  
Sarah Nasello / The Forum

## Sarah's Simply Savory Blinis

*Makes: 20-24 blinis*

### **Ingredients:**

- 1 cup all-purpose flour
- $\frac{3}{4}$  teaspoon kosher salt
- $\frac{1}{2}$  teaspoon baking powder
- 1 cup milk (whole or 2%)
- 1 large egg
- 1 tablespoon unsalted butter, melted
- 1 tablespoon unsalted butter, plus more as needed for frying

### **Directions:**

In a small bowl, combine the flour, salt and baking powder; set aside. Line a baking sheet with paper towels and set aside.

In a medium bowl, whisk together the milk, egg and melted butter until combined. Add the flour mixture to the wet ingredients and switch to a wooden spoon or spatula to combine the mixture until fully incorporated. The batter will appear lumpy, which is normal.

Melt 1 tablespoon butter in a large pan over medium-low heat. Use a tablespoon or small scoop to drop the batter onto the hot pan. Cook until small bubbles form on the surface, about 1 ½ to 2 minutes; flip and continue cooking until golden brown on the bottom, about 1 minute more.

Place cooked blinis on the paper towel-lined baking sheet and use a new paper towel to wipe the hot pan clean. Repeat the process until all the batter is used.

Serve the blini warm or at room temperature with the following topping suggestions:

- Caviar with sour cream or creme fraiche and chives.
- Smoked salmon (or any smoked fish) with sour cream or creme fraiche and chives.
- Corn salsa atop a small smear of sour cream or creme fraiche.
- A slice of good blue cheese drizzled with honey.
- Fig jam topped with soft cheese like brie or chevre.
- Olive tapenade.

**To store:** Store in an airtight container stacked between layers of wax paper. Refrigerate for 2 to 3 days or freeze for up to 3 months. Thaw to room temperature and reheat in the oven (350 degrees) or serve at room temperature.

**Sarah's tip:** For lighter colored blinis, flip the pancakes over just as holes begin to form on the surface; for darker blinis, let the holes expand for 30 to 60 seconds and then flip.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.*