



Savory Onion Potato Blintz Souffle

Serves 8-10

2 ½ packages frozen potato blintzes (approximately 16), thawed
2 large onions, diced
3 Tbsp. extra-virgin olive oil
1 tsp. salt
Pepper to taste
1 stick butter, melted
6 eggs, lightly beaten
16 oz. sour cream
1 tsp. paprika

Preheat oven to 375F. Lightly butter a 9 x 13 inch baking pan. In a large frying pan, sauté onions in oil with salt and pepper until browned. Arrange blintzes in baking pan and spread onion mixture over them. With mixer, beat melted butter, egg, and sour cream. Pour over blintzes. Dust with paprika and bake for 40 minutes or until lightly browned around the sides.

Debbie Thau is a caterer in Fair Lawn, New Jersey. She gives cooking and baking classes. Her heart is in Israel where her two daughters live. When she visits, she travels all over in search of oils, vinegars and other ingredients to incorporate into her cuisine.