



Cornmeal Blini with Cajun Caviar Makes 30

1/2 cup cornmeal
1/2 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 large egg, lightly beaten
1 cup milk
Vegetable oil
4 oz. Bowfin (Choupique) caviar
2 cups crème fraîche
1 bunch chives, finely chopped
30 small fresh flat leaf parsley leaves

Heat the oven to 250°F. In a medium bowl, combine the cornmeal, flour, baking soda, and salt and stir well to mix. Add the egg and milk, and mix until smooth. Heat a heavy griddle or skillet over medium heat until hot, then brush with oil.

Using a spoon and working in small batches, drop 1 tablespoon size dollops of batter into the skillet. When bubbles form evenly on the top of the blini, turn (just once) and cook the blini until golden. Transfer the first batch of cooked blini to a heatproof plate lined with paper towels and keep warm, covered, in the oven. Repeat with the remaining batter. To serve, top each warm blini with 1 tablespoon crème fraîche, 2 teaspoon caviar, a pinch of chives, and a parsley leaf.

Crème fraîche
makes 2 cups

2 tablespoon of buttermilk
2 cup of heavy cream

Stir the buttermilk and cream together in a glass bowl. Cover it and allow it to sit out on the counter, or a warm place overnight to thicken.