

Barbara

(Russian Bear)

- 1 jigger vodka
- ½ jigger crème de cacao
- ½ jigger heavy cream

Shake well with ice and strain into chilled cocktail glass.

Straight Vodka for Zakuski

When planning a truly different kind of cocktail party or buffet dinner party (see cards 180 and 199), the Zakuski cries out for attention; and chilled vodka is essential. Serve it straight from the bottle or from ice pitchers or decanters; just be sure that you have plenty of shot glasses or liqueur glasses for drinking the vodka neat, and a certain supply of mixes and juices for guests who do not like their vodka straight.



Blinis with Caviar and Sour Cream

These famous Russian yeast pancakes are always served with sour cream and caviar (use either red or black), and may be served either at the cocktail table or as a first course at the dinner table.

1 recipe Blini Batter (below)
¼ cup butter, melted and clarified

1 cup dairy sour cream
1 jar (4-oz size) red or black caviar

Heat skillet or electric griddle (if using griddle, heat to 400 F). Brush with butter. Ladle out Blini Batter 3 tablespoons at a time (to make blinis about 3 inches in diameter). Cook until bubbles begin to form on surface; turn over and brown flip side. Transfer to plates; top each blini with dollop of sour cream and caviar. Serve with melted butter.

Blini Batter

1¾ cups scalded milk, cooled to room temperature
2 tablespoons sugar
½ teaspoon salt
¼ cup warm water
1 package active dry yeast

1 egg, lightly beaten
1 egg yolk
2 tablespoons heavy cream
2 tablespoons melted butter
2 cups all-purpose flour

Combine milk, sugar, and salt; pour water into mixing bowl and sprinkle with yeast; let stand 5 minutes to dissolve. Mix in milk-sugar combination, egg, egg yolk, cream, and melted butter. Add flour a little at a time and beat until smooth. Cover and let rise in warm place until double, about 1 hour.

Follow instructions above for cooking and serving.

Yield: About 18-22 blinis.