

PUMPKIN AND ALE BLINI WITH OYSTERS AND BEET RELISH

by Sally James

Makes 24 Blinis



These Blini have the sweet earthy tones of pumpkin, richness of ale, and make a deliciously moist base for mouthwatering oysters. A burst of color and tang comes from the beet, and silky rich cream, making them a spectacularly delicious bite for parties or appetizers.

..... I N G R E D I E N T S

12	Sequim Bay oysters	<i>Blinis</i>	
	Crème Fraiche or Greek Yogurt	1/2 C	buckwheat flour
		1/2 C	all-purpose flour
	<i>Beet Relish</i>	1/3 C	pumpkin or butternut squash, boiled and mashed
1	large red beet, grated		
2	T rice wine vinegar	1	T olive oil
1	tsp sugar	1	egg
		1/4 C	light beer
		1/4 C	stout beer
			salt, to taste
			freshly ground pepper, to taste
			butter, for cooking

..... D I R E C T I O N S

To make the relish, place the grated beet in a small flat bowl.

In a small saucepan, combine the vinegar with the sugar over medium high heat until it just simmers, then pour over the beet. Allow to sit for 10 minutes, stirring occasionally, then drain, cover, and refrigerate until ready to use.

To make the blinis, sift the flours together in a large bowl. In a separate bowl, beat the pumpkin, oil and egg together, then stir in the light and stout beers. Stir this mixture into the flour until combined. Season to taste.

Heat a few teaspoons butter in a large non-stick pan over medium heat. Using about 2 teaspoons mixture per blini, you'll have room in the pan to make 4 - 6 blinis at a time, depending on the size of your pan. Cook each blini for 2 minutes per side, or until golden brown. Transfer to a wire rack to cool while you cook the remainder, adding fresh butter each time.

To serve, spoon a dollop of Crème Fraiche onto each blini, top with an oyster, followed by a small mound of relish.

Enjoy with a glass of your favorite stout.