



Ingredients:

Filling -

- 1 cup Jarlsburg cheese, chopped, finely shredded
- 1 cup ham, chopped
- 1/3 cup red pepper, diced, slightly softened in microwave

Sauce -

- 1 cup sour cream
- 2 tsp. Dijon mustard
- 1 tsp. dried dillweed
- a few fresh dill sprigs for garnish
- steamed veggies for garnish

To Prepare: Mix filling ingredients together in bowl. Use as filling for crepes (see Dessert Blintzes recipe for crepe batter). To make sauce, mix together sour cream, Dijon mustard and dillweed. Use as a topping for each blintz. Garnish with dill sprigs and steamed asparagus or broccoli.