

Basic Crepes

These crepes are great for breakfast, lunch or dinner. If you want to make a dessert crepe, add a couple of teaspoons of sugar to sweeten the batter up!

Crepes: (Makes 6-8)

2 large egg

1/2 c. plus 2 Tbsp milk

2 Tbsp plus 2 tsp. melted butter

1/2 c. plus 2 Tbsp. flour

Salt to taste

Combine all ingredients and whisk vigorously to remove any lumps. Original recipe I use suggests you cover mixture

and refrigerate for an hour, but I never do. Batter should be the consistency of fresh cream so you can add more milk

if necessary. If it's too thin, add more flour - this batter is very forgiving.

Heat a large non stick skillet over medium high heat. Add a little margarine or oil to coat pan and pour in 1/4 of batter

mixture. Quickly tilt pan in circular motion to spread batter evenly but thinly around pan. Return pan to burner and

cook until top is set and edges turn golden, about 30 seconds - 1 minute. Loosen with spatula and flip. Cook on

other side for another 30 seconds to 1 minute. Place on baking sheet or plate and continue making required number

of crepes.

When crepes are done and chicken mixture is thickened, spoon chicken mixture onto crepes and roll up. Top with

sauce and garnish with freshly chopped parsley and serve.