

## **Crepe Batters**

Brush a hot Crepe pan with Oil or melted Butter. Pour in about 1 1/2 Tablespoons of Batter, depending on the size of the pan. Tip the pan to coat it with a thin layer of Batter. Cook over medium-high heat until Crepe is golden brown, about 1 minute, then turn and brown other side. (The Crepe will let go of the pan around the edges when it's time to flip it -- don't overcook, or they'll burn. Heat the flip side only about 20 seconds. Place on a plate between layers of wax paper until needed.) Continue cooking Crepes, adding Oil or Butter to pan as needed.

### **SWEET CREPE BATTER**

makes 8-10 Crepes

#### INGREDIENTS

- 1 1/4 Cups all-purpose Flour
- pinch Salt
- 1/4 Cup Sugar
- 1 Egg, lightly beaten
- 1 1/4 Cups Milk
- 2 Tablespoons Sweet Butter, melted
- Butter or pan spray for greasing pan

DIRECTIONS: Combine Flour, Salt and Sugar in a mixing bowl and make a well in the center. Pour in the Egg and Milk and whisk until smooth. Whisk the Butter in slowly. Allow Batter to rest, refrigerated, at least two hours.

### **BASIC CREPE BATTER**

Makes 8-10 Crepes

#### INGREDIENTS

- 1 1/4 Cups All-purpose Flour
- pinch Salt
- 1 Egg, lightly beaten
- 1 1/4 Cups Milk
- Butter or pan spray for greasing pan

#### DIRECTIONS

Combine Flour and Salt in a mixing bowl and make a well in the center. Pour in the Egg and Milk and whisk until smooth. Allow Batter to rest, refrigerated at least 2 hours.

## **CREPE BATTER #2**

### INGREDIENTS

- 1 Cup All-purpose Flour
- 1 pinch Salt
- 3 Eggs
- 1 1/2 Cups Milk
- 1/2 Cup Vegetable Oil or melted Butter

DIRECTIONS: To prepare Crepes: Sift Flour and Salt together into a large mixing bowl.

Add Eggs; mix thoroughly (mixture will form a thick paste). Add Milk gradually, beating until smooth. Batter will have the consistency of Heavy Cream. Cover bowl; refrigerate for 2 hours.

## **ENTREE CREPE BATTER**

Makes 12 Crepes

### INGREDIENTS

- 4 Eggs
- 1 Cup Flour
- 1/2 Cup Milk
- 1/2 teaspoon Salt
- 1/2 Cup Chicken Stock
- 1 Tablespoon melted Butter or Margarine

DIRECTIONS: Make the Crepes by combining all the ingredients except the Flour in a bowl and beating together. Gradually add the Flour and whisk or beat until a smooth Batter is achieved.

## **CHEESE FRITTERS WITH DIPPING SAUCE**

### INGREDIENTS

- 1/2 Cup Milk
- 1 oz. Blue Cheese, crumbled
- 1 1/4 Cups All-purpose Flour
- 1 Tablespoon Baking Powder
- 3/4 tsp Salt
- dash Cayenne
- 3 medium Eggs
- 6 oz. Grated Cheddar Cheese
- Vegetable Oil
- Grated Parmesan Cheese

## MAGIC PAN RECIPES INDEX CARD FORMAT

DoreensKitchen.com©2005 Researched by: Doreen Pastore

### Cheese Fritters With Dipping Sauce (cont)

**DIRECTIONS:** In small saucepan heat the Milk and Blue Cheese over medium heat until the Cheese melts. Mix together the Flour, Baking Powder, Salt and Cayenne in a mixing bowl. Add the Milk and Blue Cheese and mix thoroughly. Add Eggs one at a time and mix until blended. Add Cheddar Cheese and blend for a couple of minutes. Drop the mixture into Fritter shapes into hot Oil until light brown. Sprinkle with Parmesan Cheese.

#### DIPPING SAUCE

#### INGREDIENTS

- 1 Cup Salad Dressing
- 1/4 Cup Prepared Mustard
- 1/4 Cup Sugar (Confection)
- Dash of Lemon Juice

**DIRECTIONS:** Mix all the Ingredients.

### **CHEESE TWISTS**

INGREDIENTS

12 Basic Crepes--stacked  
Oil for deep frying  
1/2 Cup Parmesan Cheese-- Grated

DIRECTIONS: Take a small stack of Crepes and cut in 1" slices.  
Separate, and deep fry until crisp. Defat on paper towels, sprinkle with  
Grated Parmesan Cheese while hot.

### **FRENCH HERB CHEESE SPREAD**

INGREDIENTS

- 1/2 lb Cream Cheese (room temperature)
- 1/4 lb Margarine (room temperature)
- 1/4 tsp Garlic, chopped
- 1/4 Tablespoon Dill weed
- 1/4 Tablespoon Thyme leaves
- 1/2 tsp Marjoram
- French Bread

French Herb Cheese Spread (cont)

DIRECTIONS: Place Cream Cheese and Margarine in mixer bowl. Break up  
Cream Cheese and Margarine until Creamed. Add the remaining ingredients  
and continue blending for 5 minutes at high speed. Refrigerate.  
Before using let sit out at room temperature for 20 minutes.  
Spread on French Bread Loaf sliced in half length-wise, then sliced in 3 inch  
wedges and served as an Appetizer Bread in a paper napkin line Bread basket

## **BEIGNETS**

### INGREDIENTS

- 12 Crepes -- stacked
- Oil -- for deep frying
- 1/4 Cup Powdered Sugar
- (or 2 Tablespoons each Granulated Sugar and Ground Cinnamon)
- Dipping Sauce

DIRECTIONS: Take a small stack of Crepes and cut in 1" slices. Separate, and deep fry until crisp. Defat on paper towels, sprinkle with Sugar while hot.

**Serve with Apricot or Chocolate Dipping Sauce**

## **APRICOT DIPPING SAUCE FOR BEIGNETS**

### INGREDIENTS

- Heat Apricot jelly (the runnier the better), adding a splash of Brandy. You might need to water it down a bit.
- OR
- In small saucepan combine:
- 3/4 Cup of Apricot Preserves
- 1/4 Cup of Orange Juice
- 3 cloves
- 1 small Cinnamon Stick
- 1 teaspoon Brandy

DIRECTIONS: Simmer for 10 minutes. Remove Cloves and Cinnamon stick. Serve with Beignets.

**NOTE: Try the same with Raspberry Jelly, substituting Lemon Juice for the Orange Juice**

## **CHOCOLATE DIPPING SAUCE FOR BEIGNETS**

### INGREDIENTS

The Chocolate dipping sauce was Ghirardelli dark chocolate. It was shaved and melted, with a splash of Brandy mixed in.

## **POTAGE ST. GERMAINE**

### INGREDIENTS

- 1 (1 pound) Ham bone
- 4 1/2 Cups Water
- 1 (13 ounce) can Chicken Broth
- 2 Cups Split Peas
- 2/3 Cups finely chopped Leeks or Green Onions
- 1/3 Cup finely chopped Carrots
- 1/3 Cup finely chopped Celery
- 1 teaspoon Granulated Sugar
- 1/2 teaspoon Garlic Powder
- 1 teaspoon Salt
- 1/4 teaspoon Thyme
- 1 Bay leaf
- 1/2 teaspoon Pepper
- 2 1/2 Cups Milk
- 1 Cup Heavy Whipping Cream
- 1 Cup chopped Ham, cooked
- 1/2 Cup chopped Chicken (cooked) (optional)
- dollop of Sour Cream, shot of Pale Dry Sherry, Parsley

### Potage St. Germaine (cont)

**DIRECTIONS:** Place ham bone in large pot. Add water, chicken stock and peas and bring to boil over medium heat. Reduce heat and simmer, stirring occasionally for 30 minutes.

Sauté the Onions, Carrots and Celery just until limp. Add them to the Soup pot along with all the Seasonings and continue to simmer until Peas are very soft and mixture is thick - about 45 minutes. Remove ham bone. Gradually stir in the Milk and Cream. Add Ham and Chicken. Simmer, stirring occasionally, about 10 to 15 minutes.

Potage St. Germain Soup should be served with a dollop of Sour Cream and a splash of Sherry. The Sherry was served on the side in a tiny glass pitcher, while the Sour Cream was placed in the bowl and dusted with chopped Parsley.

Note: Quick recipe: Cans Condensed Pea and Ham/Bacon Soup, Split Pea Soup, Cream of Chicken soup, 3 cans Water, 1 can Milk, Chives, (Chicken Base optional), mix all thoroughly while heating, serve by putting on a dollop of Sour Cream and a bit of pale dry Sherry Wine.

## **HOLLANDAISE SAUCE**

### INGREDIENTS

- 3 Egg Yolks
- 1 Tablespoon of Lemon Juice
- a dash of Salt
- about 1/2 cube of Butter
- 3 oz. package of Cream Cheese

**DIRECTIONS:** Blend all Ingredients well in a blender or food processor. The recipe then called for the use of a double boiler to cook the sauce until thickened. Using a microwave was much superior, involving less mess and no chance of having boiling water spoil the mix. Place the Sauce in a suitable glass bowl, then set the microwave for 33 seconds at heating level 3. When the 33 seconds is up stir the sauce well with a wooden spoon and repeat the process until the Sauce thickens (leaving peaks when stirred).

**BECHAMEL SAUCE**

2 Cups Béchamel Sauce

INGREDIENTS

- 3/4 stick Butter
- 3/4 stick Margarine
- 1/4 oz Salt
- 1/8 oz Pepper
- 1/16 oz Chives
- 1/8 gallon Milk
- 1/3 lb Flour

DIRECTIONS: Melt Butter and Margarine with Chives, Salt and Pepper, whisking in Flour, and then slowly adding and whisking in the Milk, lowering flame until it thickens.

**CHEESE SAUCE**

INGREDIENTS

- 2 Cups Béchamel Sauce
- 1 shot Chablis, or more to taste
- 3/4 Cup Cheddar Cheese

DIRECTIONS: When Béchamel is finished, lower flame; add White Wine and Cheddar Cheese and stir in slowly until Cheese is melted in thoroughly.

**SWEET AND SOUR DRESSING**

Makes about 3/4 Cup

INGREDIENTS

- 1/2 Cup Oil
- 1/4 Cup White Wine Tarragon Vinegar
- 1/2 teaspoon Tarragon
- 1 1/2 teaspoon Sugar
- 1/4 teaspoon Salt
- 1/8 teaspoon Pepper
- dash Tabasco
- 1/4 teaspoon Dijon Mustard

DIRECTIONS: Whisk together in small bowl until creamy & blended. Chill at least 20 minutes in refrigerator. Whisk again before serving. Serve over fresh Spinach, Bacon & Onions.

### **BLUE CHEESE DRESSING**

#### INGREDIENTS

- Your favorite Blue Cheese Dressing
- Coleman's Dry Mustard

DIRECTIONS: Sparingly and as you taste, add just pinches at a time some Coleman's Dry Mustard.

### **SPINACH SALAD**

#### INGREDIENTS

- Sweet and Sour Dressing
- Fresh Spinach
- Fresh Mushrooms, sliced
- Chopped Bacon
- Chopped hard-boiled Egg

DIRECTIONS: Wash and dry Spinach leaves. Sprinkle Mushrooms, chopped cooked Bacon and chopped hard boiled Eggs over Spinach. Toss with Dressing.

### **ORANGE ALMOND SALAD**

#### INGREDIENTS

- 4 oz cleaned and crisped cold Romaine Leaves cuts in pieces
- 1 Tablespoon chopped Green Onions, sprinkled on top of Greens
- 1 Tablespoon toasted slivered Almonds, sprinkled on top of Greens
- 8 whole wedges of Mandarin Oranges (Dole), place on top of the Greens
- Sweet and Sour Dressing



**ALPINE CHEESE SIZZLE WITH MUSTARD CREAM SAUCE**

AKA Cheese Palascintas With Mustard Cream Sauce

INGREDIENTS

- Basic Crepes Recipe

CHEESE FILLING:

- 1/2 pound Cheddar Cheese -- cut into 4 long strips

BREADCRUMB COATING:

- 1 Cup Bread Crumbs
- 2 Eggs
- 2 Tablespoons Milk

MUSTARD CREAM SAUCE:

- 2 Tablespoons Butter or Margarine
- 3 Tablespoons All-purpose Flour
- 1 Cup Chicken Broth
- 1 Cup Half and Half
- 1/4 Cup Dijon Mustard
- 2 tsp Lemon Juice
- 1/8 tsp White Pepper

Alpine Cheese Sizzle With Mustard Cream Sauce (cont)

DIRECTIONS: Place 1 strip of Cheese on top of one Crepe. Keep at least 1 inch from the edge. Roll up and tuck in corners so it will not leak when frying. Do likewise with all.

Prepare Breadcrumb Coating: Blend Milk and Eggs together, then place Flour, Egg mixture, and Crumbs in separate containers in that order in a row. Take each Pancake and cover well with Flour, then Egg, then roll in Crumbs.

Fry in cooking Oil until puffy and golden brown on all sides. Fry slowly. Serve with Mustard Cream Sauce.

For Mustard Sauce: Melt Butter in a saucepan over low heat; add Flour and stir

until smooth. Cook 1 minute, stirring constantly. Add Broth and Half-and- Half gradually. Cook over medium heat, stirring constantly, until thickened and beginning to bubble. Remove from heat and stir in Mustard, Lemon Juice, and Pepper. Keep warm. Arrange on a serving dish and top with sauce.

**HAM PALASCINTAS WITH MUSTARD CREAM SAUCE**

INGREDIENTS

- Basic Crepe Recipe

HAM STUFFING:

- 1/2 lb Ham; cooked, ground (Honey baked Style)
- 1/2 Cup Sour Cream
- Bread Crumb Coating and Mustard Cream Sauce from Alpine Cheese Sizzle Recipe

DIRECTIONS: Stir Ham stuffing ingredients well into a consistent texture.

Spread 1 teaspoon, rounded, of Ham filling on top of one crepe. Keep at least 1 inch from the edge. Roll up and tuck in corners so it will not leak when frying. Do likewise with all.

Follow remainder of recipe as for Alpine Cheese Sizzle for Breadcrumb Coating and procedures for frying as well as Mustard Cream Sauce

### **MONTE CRISTO**

#### INGREDIENTS

- 2 Slices Thick Bread (Texas Toast)
- 1 Slice Ham
- 1 Slice Turkey
- 1 Slice Swiss
- Basic Crepe BATTER
- Powdered Sugar

DIRECTIONS: put the Sandwich together. Batter it (with Crepe Batter), deep fry the whole Sandwich, remove and dust generously with powdered Sugar, serve with Raspberry Preserves.

### **CHICKEN CREPES ELEGANTE**

Makes 6 servings

#### INGREDIENTS

- Crepe Batter #2
- 1 Cup Chicken Stock
- 3 Tablespoons Butter or Margarine
- 3 Tablespoons All-purpose Flour
- 2 Cups diced cooked Chicken
- 1/2 teaspoon Salt
- 1/2 teaspoon ground Pepper
- 1 Tablespoon chopped fresh Parsley
- 1 Tablespoon chopped fresh Chives
- 2 Egg Yolks
- 1/2 Cup Half-and-Half
- 1/4 Cup grated Parmesan Cheese

Chicken Crepes Elegante (cont)

DIRECTIONS: To prepare Filling: Preheat oven to 375 degrees. Bring Stock to a boil in a small pan. Melt Butter in a saucepan over low heat. Stir in Flour. Cook, stirring for 1 minute. Gradually add stock. Bring to a boil. Cook, stirring over low heat for 1 to 2 minutes or until mixture thickens. Remove from heat. Stir in Chicken, Salt, Pepper, Parsley and Chives. Beat Egg Yolks and Half-and-Half in a small mixing bowl. Add a little of the hot Sauce; mix well. Stir Egg mixture into remaining hot Sauce in pan. Put a portion of the mixture in the center of each Crepe. Roll up Crepes. Place in a Buttered oven-to-table baking dish. Sprinkle with cheese. Bake 10 to 15 minutes. Serve at once.

## **CHICKEN DIVAN CREPES**

### INGREDIENTS

- 1/4 Cup Butter
- 1/4 Cup Flour
- 2 Cups Chicken Broth
- 2 teaspoons Worcestershire Sauce
- 3 Cups grated Cheddar Cheese
- 2 Cups Sour Cream
- 2 Packages Frozen Broccoli Spears -- cooked and drained (10 oz. each)
- 2 Cups Chicken -- cooked, chopped
- 12 cooked Basic Crepes Recipe

### Chicken Divan Crepes (cont)

DIRECTIONS: Over medium heat, melt Butter in small saucepan. Stir in Flour and cook until bubbly. Add Broth and Worcestershire sauce; cook, stirring until thickened. Add 2 Cups Cheese. Empty Sour Cream into medium bowl; gradually add hot Cheese Sauce, stirring constantly. In large shallow baking dish, place cooked Broccoli and cooked Chicken on each Crepe. Spoon 1 Tablespoon sauce over each. Fold crepes over. Pour remaining sauce over all. Sprinkle with remaining cup of Cheese. Cover and heat in 350°F (177°C) oven for 20 to 30 minutes.

## **COQUILLES ST. JACQUES CREPES**

Makes 4-5 servings

### INGREDIENTS

- Entrée Crepe Batter (8 cooked)
- 1/3 Cup dry White Wine
- 2 Tablespoons Green Onion, chopped
- 1 Cup Mushrooms, sliced
- 1/2 Sea Scallops, cut into 4 pieces
- 1 large Shrimp, diced
- 3 Tablespoons Butter
- 3 Tablespoons Flour
- 1/2 teaspoon Salt
- 1 1/2 Cups light Cream (or Evaporated Milk)
- 2 Tablespoons Parsley, chopped
- 1/2 Cup grated Swiss Gruyere

Coquilles St. Jacques Crepes (cont)

DIRECTIONS: Combine the White Wine, Green Onion, Mushrooms, Shrimp and Scallops in a non-stick saucepan and simmer for 5 minutes. While doing this, melt the Butter in a large skillet, and stir in the Flour and Salt to make a Roux. Pour in the Cream and cook until a Creamy thick Sauce is achieved, stirring constantly. Add the Parsley, and then the Shrimp/Scallop mixture. Fill each Crepe with 3-4 Tablespoons of the Shrimp/Scallop mixture (or whatever amount will cover the center third of each Crepe). Fold the other two thirds of the Crepe over the center, and sprinkle with the Cheese. Place in a preheated 350 degree oven for about 10 minutes, or until the Cheese melts.

**NOTE: options: top with Breadcrumbs; add Sherry Wine and additional Swiss Cheese to Béchamel Sauce that will be the Roux**

**SEAFOOD CREPES**

Serves 4

INGREDIENTS

- 5 Tablespoons Butter, divided
- 3 Tablespoons Flour
- 1/2 teaspoon Salt
- 1/8 teaspoon Cayenne
- 1/8 teaspoon freshly ground Nutmeg
- 1 1/2 Cups Half-and-Half
- 1 Tablespoon dry Sherry, optional
- 8 oz cooked Shrimp, halved lengthwise
- 1/2 Cup cooked flaked Crabmeat or Lobster
- 2 hard-cooked Eggs, chopped
- 10 crepes
- 1 to 2 Tablespoons grated Parmesan cheese
- Breadcrumbs

Seafood Crepes (cont)

DIRECTIONS: Melt 3 Tablespoons of the Butter in saucepan over medium low heat. Stir in Flour, Salt, Cayenne, and Nutmeg, cooking and stirring until bubbly. Add Half-and-Half and stir until thickened and smooth. Stir in Sherry, Seafood and Eggs until blended. Fill each Crepe with about 2 Tablespoons Seafood mixture. Roll up and place in a shallow baking dish, close together, seam side down. Spoon any remaining Seafood mixture on center of crepes. Melt

remaining 2 Tablespoons of Butter; drizzle over crepes. Sprinkle with Cheese and Breadcrumbs. Heat in preheated 350 oven for about 15 minutes, or until heated through and bubbly.

**HAM CREPES WITH MUSTARD SAUCE**

**INGREDIENTS**

- Basic Crepe Recipe
- 4 Tablespoons Butter
- 4 Tablespoons Flour
- 2 Cups Milk
- 1 Cup Grated Honey Ham, very fine
- 2 Cups Carlsberg Swiss Cheese
- Parmesan Cheese

**MUSTARD SAUCE**

**INGREDIENTS**

- French's Yellow Mustard
- Confection Sugar
- Mayonnaise

**DIRECTIONS:** Equal parts of each, mix.

Ham Crepes With Mustard Sauce (cont)

**HAM FILLING DIRECTIONS:** Make a White Sauce of Butter, Flour and Milk. To it add grated Honey Ham and Carlsberg Swiss Cheese to make a thick filling where Cheese is just melted and entire mixture is cooled somewhat. Do not overheat. Fill Crepes with filling and place Crepes in a baking pan. Top with a little Parmesan Cheese if desired and bake in oven at 350 for 15 min or until edges of Crepes are browned and filling is bubbly. Top with Mustard Sauce and devour.

Note - Always use a Honey Ham or they will be Salty

When I say grated Ham - you can use a food processor. It should be ground very fine.

**EGG'S GOLDENROD**

**INGREDIENTS**

- Basic Crepe Recipe
- Paprika
- Hard Boiled Eggs
- 2 Tablespoons Butter
- 2 Tablespoons Flour
- 1 Cup Milk
- Salt and Pepper to taste
- Chopped Scallions
- Chopped Parsley

**DIRECTIONS:** Peel and separate the Yolks from the Whites. Chop Whites coarsely set to the side. Using a fork crumble Yolks set to the side.

Make a Béchamel melting the Butter, whisking in the Flour, and then the Milk and Salt and Pepper to taste. Add the chopped Egg Whites and Scallions. In a round baking dish, place a Crepe shiny side down, ladling the hot Egg White/Sauce mixture into the Crepe (probably about 4 oz. and then topped generously with grated Egg Yolk with a sprinkle of Paprika in the center.

### **EGGS FLORENTINE WITH CHEESE SAUCE**

#### INGREDIENTS

- Basic Crepe Recipe
- Stauffer's Spinach Soufflé
- 4 Poached Eggs (1 Tablespoon White Vinegar in Water)
- Cheese Sauce

DIRECTIONS: Make Spinach Soufflé according to package directions. Poach Eggs by gently pouring them into boiling Water tainted with White Vinegar. Remove with slotted spoon when white, carefully draining as much water away as possible. Wrap inside Crepes some Spinach Soufflé with Poached Egg, and cover. Top with Cheese Sauce.

### **SPINACH SOUFFLE CREPE WITH CHEESE SAUCE**

#### INGREDIENTS

- Stauffer's Spinach Soufflé
- Basic Crepes
- Cheese Sauce

DIRECTIONS: Spoon in Spinach Soufflé into Crepes and wrap closed. Top with Cheese Sauce, bake for a few minutes till a bit crispy.

### **STOUFFER'S SPINACH SOUFFLE (COPYCAT)**

#### INGREDIENTS

- 2 eggs
- 1 (10 3/4 oz) can Cream of Mushroom Soup
- 1 small Onion, sliced thin
- 1/8 teaspoon Garlic Powder
- 1/4 teaspoon Salt
- 1 (10 oz) package frozen Spinach, thawed and drained very well
- dash of Nutmeg
- pinch of Sugar

DIRECTIONS: Preheat oven to 350F. Put Eggs, Soup, Onion, Garlic Powder and Salt into a blender and blend for 30 seconds. Add Spinach, Nutmeg and Sugar, and blend for 30 seconds. Pour into an ungreased soufflé dish or casserole and bake for 50 to 60 minutes.

### **CREPES CORDON BLUE WITH MUSHROOM GRAVY**

#### INGREDIENTS

- Basic Crepe Recipe
- Deli Turkey
- Swiss Cheese
- Egg Wash
- Bread Crumbs
- Vegetable Oil

DIRECTIONS: Crepes Cordon Bleu were actually made with sliced deli Turkey white Meat and Swiss Cheese. The Meat and Cheese was wrapped in a Crepe envelope, brushed with Egg wash, pressed into bread crumbs, then refrigerated, then deep fried. Served with Mushroom Gravy.

NOTE FROM DOREEN: I cannot find Mushroom Gravy recipe YET. Maybe use the Sierra Mushroom Crepe recipe? Or sautéed Mushrooms in Butter, add Flour, whisk, then add Beef or Chicken Broth to make a Roux?

### **SIERRA MUSHROOM CREPE**

#### INGREDIENTS

- Basic Crepe Recipe
- 2 Cups Béchamel Sauce
- Mushroom Liquid
- 1/2 Cup Sliced Mushrooms
- Fresh chopped Parsley

DIRECTIONS: Boil 1/4 Cup chopped Mushrooms in 1/2 Cup Water to get Mushroom Liquid. Add Mushroom Liquid and remaining Mushrooms to Béchamel, with Parsley. Fill Crepes, top with remaining Béchamel.

### **BEEF STROGANOFF CREPES**

#### INGREDIENTS

- 9 Basic Crepes
- 1 tsp Worcestershire Sauce
- 1/6 Cup Butter
- 1/6 Cup Tomato Sauce (or Ketchup)
- 1/2 Onion
- 1/6 Cup Red Wine
- 1 clove Garlic
- 1/4 tsp Black Pepper
- 1/4 lb Mushrooms
- 1/6 Cup Beef Stock
- 1 lb Rump Steak
- 1 tsp Salt
- 1/8 tsp Ground Cumin
- 1 Cup Sour Cream
- 1/8 tsp Marjoram
- Chopped Chives

Beef Stroganoff Crepes (cont)

DIRECTIONS: Sauté Onion & Garlic in Butter until the Onions are soft. Slice the Mushrooms thinly & add to pan. Cook five minutes.

Cut Steak into thin strips & add to pan along with Cumin, Marjoram, Worcestershire & Tomato Sauce. Stir frequently & cook until the Meat browns.

Add the Wine, Stock, Salt, Pepper & cook until Meat is tender. Add Sour Cream & heat just until warm. Now fill each Crepe with Stroganoff mixture. Fold over & put into shallow Buttered baking dish. Bake at 350F in oven for 20 minutes. Sprinkle with Chives & serve.

**RATATOIULLE CREPES**

INGREDIENTS

- 6 Entrée Crepes
- 1/4 Cup Olive Oil
- 1 large Green Onion, sliced
- 1 Green Bell Pepper, cubed
- 1/2 tsp. Oregano Leaves
- 1/2 tsp. Basil
- 1 large clove Garlic, crushed
- Salt & Pepper to taste
- 1 Eggplant, peeled & cubed
- 2 small Zucchini, cut into 1/4 in. slices
- 1/4 Cup Black Olives diced
- 1 can (1 Ib. 12 oz.) Tomatoes plus liquid
- 1 Tablespoon chopped Parsley
- 6 slices Swiss Gruyere
- grated Parmesan Cheese

Ratatoiulle Crepes (cont)

DIRECTIONS: Sauté the Onion slices in Olive Oil until they are transparent. Add the Green Pepper, Oregano, Basil, Salt and Pepper, and cook over medium heat for 5 min. Next, add the Eggplant and Zucchini and sauté for 5 min. Add Tomatoes plus liquid, and chopped Parsley. Simmer uncovered for 15 mins. on a medium low heat. Spoon mixture onto center of six crepes. Fold sides over center to enclose filling. Place on ovenproof dish with Swiss Gruyere and heat under broiler until Crepes turn golden brown and edges start to curl. Sprinkle Crepes with grated Parmesan Cheese and serve.



**STRAWBERRY CREPES SUPREME**

Makes 6 servings

INGREDIENTS

- Crepe Batter #2- 6 cooked crepes
- 4 Cups sliced fresh Strawberries
- (keep 6 Berries whole for garnish)
- 1/2 Cup Brown Sugar
- 1 Cup Sour or whipped cream
- Powdered Sugar
- 1/2 Cup Brown Sugar (again)

DIRECTIONS: Slice Berries no more than 1 or 2 hours before serving. They must not be bruised or mushy. Toss them very gently with 1/2 Cup Brown Sugar.

At serving time drain Berries and place 2/3 Cup in center of each crepe. Top each with 2 Tablespoons Sour or Whipped Cream. Sprinkle each with 1 teaspoon Brown Sugar.

Fold sides of crepe over center to enclose. Sprinkle with Powdered Sugar. Top each Crepe with 1 Tablespoon Sour or Whipped cream. Sprinkle Cream with 1 teaspoon Brown Sugar and top with a whole Strawberry.

**BANANA CREPES CHANTILLY**

INGREDIENTS

Sweet Crepe Batter

Apricot Jam

Banana

Brown Sugar

Sweet Vermouth

Whipped Cream

Powdered Sugar

Slivered Almonds, toasted

Mint Sprig

Banana Crepes Chantilly (cont)

DIRECTIONS: You take a fresh Crepe, and spread it with Apricot Jam. Then you slice one Banana (just ripe, not mushy), carefully toss the slices with a little Brown Sugar and Sweet Vermouth, and let them steep for a couple of minutes. You lay the steeped Banana slices in a line across the middle of the Crepe, blanket the line in Whipped Cream, and then flap the Crepe edges one over the other around the puffy line of Bananas and Whipped Cream. Finally, you dust the outside of the rolled Crepe with Powdered Sugar, top it with another dollop of Whipped Cream, top the dollop of Cream with toasted slivered Almonds and maybe a Banana slice and a Mint Sprig.

### **MINT FANTASY CREPES**

#### INGREDIENTS

- 1 Tablespoon Bittersweet Chocolate shavings, plus extra for Garnish
- 1 scoop quality Vanilla Ice Cream
- 2 Tablespoons Crème de Menthe
- 2 Tablespoons Whipped Cream with a few drops of Crème de Menthe added to it
- 1 Maraschino Cherry

DIRECTIONS: Put in a few drops of Crème de Menthe into Whipped Crème and whip (food processor). Sprinkle Crepe w/ some of the Chocolate shavings and place under broiler for about 30 seconds (watch carefully or you will have a recipe for disaster!) Fill hot Crepe w/ Ice Cream and fold from both sides (taco like). Sprinkle w/ Cream de menthe and top w/ Whipped Cream. Garnish w/ Cherry and extra Chocolate shavings. Serve Immediately.

### **CHERRIES ROYALE**

#### INGREDIENTS

- Sweet Crepe Batter (12)
- Topping:
- 2 cans Cherries -- (16 oz.) (dark)
- 6 Tablespoons Sugar
- 4 Tablespoons Cornstarch
- 1/2 Cup Water

#### Filling:

- 8 Ounces Cream Cheese
- 3 Tablespoons Sugar
- 2 Tablespoons Milk
- 1 Tablespoon Vanilla Extract
- 1/4 Cup Sour Cream

#### Cherries Royale (cont)

DIRECTIONS: TOPPING: Drain Cherries, reserving the Syrup. Set Cherries aside. Combine Sugar, Cornstarch, Cherry Syrup and Water. Heat until thickened, stirring often. Allow to bubble for 1 minute. Add the Cherries. If mixture is too thick, add more water. Mixture should be hot.

FILLING: Combine Cream Cheese, Sugar, Milk, and Vanilla, and Sour Cream. Mix well. Mixture should be cold.

Using Butter and Oil in pan, prepare Crepes. Put a crepe on a plate. Place filling in center of Crepe. Fold in half, then half again (like cutting a pie). Repeat (2 Crepes per serving). Top with Cherries. Serve with additional dollop of Sour Cream, or filling.

## **APPLE CINNAMON CREPES**

### INGREDIENTS

- 6 Sweet Crepes
- 1/4 Cup Brown Sugar; firmly packed
- 1 Tablespoon Cornstarch
- 1 Tablespoon Ground Cinnamon
- 3/4 Cup Apple Cider
- 1 tsp Vanilla
- 2 3/4 Cups Granny Smith Apples; sliced and peeled
- 2 Cups Whipped Cream

### Apple Cinnamon Crepes (cont)

**DIRECTIONS:** In a medium saucepan, combine Sugar, Cornstarch, Cinnamon, Apple Cider and Vanilla. Stir until both the Sugar and Cornstarch are dissolved completely. Bring Apple Cider mixture to a boil over medium-high heat, stirring frequently. Reduce heat to low. Simmer until mixture is clear and thickened, stirring frequently. Add apples and cook, stirring occasionally, until Apples are heated through. Add warm mixture to each Crepe, wrapping both sides over the top. Garnish with Whipped Cream and dust with Cinnamon.

## **LEMON CREPES**

### INGREDIENTS

- 12 Sweet Batter Crepes

### **Lemon Sauce:**

- 2 Cups Water
- 1 Cup Sugar
- 2 Lemons; sliced paper thin, seeded

### **Cream Filling:**

- 1 Cup Heavy Whipping Cream; really cold
- 2 tsp Sugar
- 1 tsp Vanilla Extract

## MAGIC PAN RECIPES INDEX CARD FORMAT

DoreensKitchen.com©2005 Researched by: Doreen Pastore

### Lemon Crepes (cont)

**DIRECTIONS:** One hour before serving, make Lemon sauce: heat water and Sugar in heavy medium saucepan until Sugar dissolves. Add Lemon slices and simmer 30 minutes.

Warm crepes in 300 degree oven before assembling.

Just before serving, make Cream filling: beat Cream, Sugar, and Vanilla in mixer bowl until stiff peaks form. Filling should be cold.

Place 2 Crepes, golden side down, on each dessert plate. Spoon Cream filling onto each Crepe and roll up, folding in edges and placing seam side down on plates. Pour 1/4 Cup Lemon sauce over each serving, and serve at once.

## **FRANGIPANE**

### INGREDIENTS

- Sweet Crepe Recipe
- Ground Pecans
- Maple Syrup
- Powdered Sugar
- Raspberry Preserves

**DIRECTIONS:** Layer 4 Crepes with Raspberry Preserves and Ground Pecans. Put in Buttered Baking pan. Bake for a few minutes only, till crispy. Carefully plate. Drizzle with Maple Syrup and sprinkle with Powdered Sugar.

**MOCHA WHIPPED CREAM TO TOP COFFEE**

INGREDIENTS

- 1/2 Cup Heavy Whipping Cream
- 1 tsp Powdered Sugar
- 1/2 tsp Vanilla Extract
- 1 tsp Hershey's Chocolate Syrup
- 1 tsp Sanka

DIRECTIONS: In a blender or food processor, blend and place dollops on top of mugs of Coffee.