

Shrimp Crepes

Basic Crepes:

- 1 cup cold water
- 2 cups sifted flour
- 1 cup cold milk
- 4 T melted butter, margarine, or vegetable oil
- 4 eggs
- $\frac{1}{2}$ tsp. Salt

Combine all ingredients in blender for about 1 minute. Scrape batter down to insure thorough blending of flour. Let stand in refrigerator for at least 2 hours. Using $\frac{1}{4}$ cup batter for each crepe, cook in pre-heated, seasoned skillet or use crepe maker.

NOTE: For thinner crepes, add $\frac{1}{4}$ - $\frac{1}{2}$ cup more milk. Makes 16-7" crepes.

Filling:

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| 1 cup Oregon pink shrimp | $\frac{1}{2}$ cup cooked peas and/or carrots |
| 1 cup sliced fresh mushrooms | $\frac{1}{2}$ cup finely chopped green onions |
| 2 hard cooked eggs, chopped | 1 tsp. dried parsley flakes |
| 1 T, butter or margarine | 1 tsp. pimento |
| 1 (10/2 oz.) can cream of shrimp soup | |
| -OR- | |
| 1 (10/2 oz.) can cream of mushroom soup | |
| dry sherry (optional) | salt and pepper to taste |

Sauté mushrooms and green onions in butter. Gently stir all ingredients together. Season with salt and pepper. If liquid is needed, use 1 tbsp dry sherry. Spoon about 3 tablespoons of filling into each crepe; fold and roll, placing seam side down in 7" x 11" casserole. Bake at 350°F, 20-25 minutes. Makes 6-8 servings.

MICROWAVE: Cover with waxed paper and cook at medium power for about 8-10 minutes.