

CREPES SUZETTE



INGREDIENTS

Crepes:

1 1/2 cups Milk
1 cup Flour
2 Eggs
2 tablespoons Sugar
1 tablespoon Vegetable oil

Sauce:

1/2 cup Unsalted butter
1 teaspoon Chopped orange zest
1/2 cup Orange juice
1/3 cup Sugar
1/4 cup Orange liquor

To finish:

1/4 cup Grand Marnier
Vanilla bean ice cream

CARD 1 OF 2

CREPES SUZETTE (cont.)



DIRECTIONS

First make the crepes. In a bowl combine the milk, flour, eggs, sugar and oil, whisk together until well blended. Heat a lightly oiled 6-inch non-stick skillet. Remove the pan from the heat. Spoon in 2 tablespoons of the batter, lift and tilt the skillet to spread the batter. Return to heat, brown on one side only. Invert pan over paper towel, and remove crepe. Repeat with remaining batter. Grease skillet occasionally. Fold each crepe in half, browned side out. Fold in half again, forming a triangle. Set aside.

Meanwhile, make the orange sauce. In a large skillet combine the butter, zest, orange juice, sugar, and orange liquor. Cook and stir until thickened and bubbly. Arrange folded crepes in sauce. Simmer for 3 minutes, spooning the sauce over the crepes occasionally. In a small saucepan heat the Grand Marnier until it simmers. Carefully ignite and pour over the crepes. Top with ice cream and serve.

CARD 2 OF 2