

Crêpes au Grand Marnier

By Betsy & Francis Dolard

Crêpes:

Sift together twice:

3/4 cup of flour

1 tsp. Salt (if preparing for entrée)

1 tsp. Baking powder

1 or 2 tbsp. of powdered sugar (optional and if preparing for dessert crêpes)

Mix together:

2 eggs

2/3 cup of milk

1/3 cup of water

1/2 tsp. of vanilla (for dessert crêpes)

Fold the wet ingredients into the dry ones with a whisk or fork. In a skillet, non-stick or iron, make individual crepes very thin, turning once when beginning to brown. Makes about 10 to 15 crêpes depending on the size.

Sauce:

1 stick of unsalted butter

1/2 cup sugar

1 tablespoon of orange zest

1/2 cup to 1 cup of orange juice

2 tsp. Lemon or lime juice

1/4 cup of Grand Marnier

1/4 cup of Cognac

In a large skillet or chafing dish, over medium heat, stir and beat the butter until creamy. Gradually blend in the sugar and orange rind. When sugar is melted with the butter, add orange juice, lemon or lime juice, Grand Marnier and lastly the Cognac. When well blended, put in the crepes one by one, folding each one in fourths.

When all the crepes are in the skillet, warm some Cognac in a spoon and "flambé" Serve immediately. Sprinkle with powdered sugar if desired.