Salmon Crepes

Amount 2 pans of crepes

Ingredients

- 6 tbsp butter
- 6 tbsp flour
- dash salt
- dash pepper
- 2 1/4 cup milk
- 3 egg yolks
- 2 8oz cans salmon
- 1/4 cup chopped chives or green onions
- 6 tbsp lemon juice
- 1/4 cup or more parmesan cheese to sprinkle

Steps

1. Make sauce and salmon while crepe batter is in fridge.
2. Melt 6 tablespoons butter in pan, blend in 6 tablespoons flour, cook till bubbly while stirring.
3. Stir in a bit of pepper and salt, and 2 ¼ cup milk.
4. Cook and stir till it thickens and boils.
5. In a separate bowl beat 3 egg yolks.
6. Add a bit of the hot sauce and stir.
7. Add a bit more, stir again, warming the yolks (to avoid curdling).
8. Add yolk mix to sauce pan and stir all in. Remove from heat.
9. Remove skin and bones from 2 (8oz.) cans of salmon, or use equivalent fresh cooked salmon.
10. Blend in about 1/3 of the sauce and ¼ cup chopped chives or green onions.
11. Divide salmon mix into number of crepes you made, then place one portion of mix onto center of crepe, roll up burrito-style, closing the ends, and place in single layer in buttered baking dish.
12. Add 6 tablespoons lemon juice to remaining sauce, and pour/spread over all crepes in baking dish.
13. Sprinkle with parmesan cheese, bake in 400o oven about 15 minutes, when top bubbles and browns.
14. If prepared in advance and refrigerated, bake about 30 minutes.