

## Asparagus Crepes with Mushroom Sauce

### CREPES-

1 large egg

1 ¼ cups milk

1 cup flour

¼ tsp salt

butter to melt in pan

Blend the four ingredients, until smooth. The batter will be thin. Heat a 6-7 inch non stick pan and brush with butter. Place on heat for 30 second then pour ¼ cup of batter onto the pan and tilt the pan in all directions until batter thoroughly coats the bottom. Pour off excess batter. Cook on one side until set (about 20 seconds), then turn over and cook for another couple seconds. Turn crepe out onto a clean, dry dinner plate and repeat procedure. You can pile the finished crepes on a plate as they won't stick together.

### MUSHROOM SAUCE-

3 Tablespoons butter

1 # mushrooms, thinly sliced

6 medium sized shiitake mushrooms stemmed and thinly sliced

½ teaspoon salt

3 Tablespoons unbleached all-purpose flour

1 ½ cups warmed milk

Freshly ground pepper

Melt butter in skillet. Add mushrooms and the salt and cook for about 10 minutes, stirring occasionally. Add 3 Tablespoons of water and cook for 5 more minutes. Gradually sprinkle in flour as you whisk the mushroom mixture. Whisk and cook for 5 more minutes over medium heat. Stir in warm milk. Cook over low heat, stir often until thickened and smooth (about 5 minutes). Season the sauce with salt and pepper to taste.

### STEAM 1 ½ # TRIMMED ASPARAGUS

Place 3-4 stalks of cooked asparagus on one side of the crepe, and roll or fold the other side over. Place in a bed of Mushroom Sauce in a 9x13 serving platter or place directly on each plate. Spoon some sauce over the top of the filled crepes.

Serves 4-5 (about 2 crepes each)