Salmon Crepes Pacifica

Ingredients

- 1 can (15-1/2 oz.) salmon
- 1/4 cup chopped green onions
- 1/2 pound chopped mushrooms
- 1/4 cup butter
- 3 cups medium cream sauce
- 10 to 12 crepes (6-inch)
- 1-1/2 cups grated Swiss cheese
- 1/4 cup grated Parmesan cheese

Instructions

1. Drain and flake salmon, reserving liquid.
2. Sauté onions and mushrooms in butter. Add salmon and reserved liquid.
3. For cream sauce, melt 6 Tbsp butter. Blend in 5 Tbsp flour. Add 2 cups milk and 1 cup heavy cream. Cook, stirring, until thickened. Season with 3/4 tsp salt and a dash of cayenne pepper.
4. Add about 3/4 cup cream sauce to salmon mixture.
5. Spoon a portion of salmon mixture in center of each crepe and roll.
6. Add Swiss cheese to remaining sauce and heat until melted.
7. Spoon a thin layer of sauce in bottom of a buttered baking dish. Arrange crepes over sauce. Spoon remaining sauce over crepes.
8. Sprinkle with Parmesan cheese.
9. Bake at 375 degrees for 30 minutes. Makes 5 to 6 servings.

Crepes

- 1 cup flour
- 1/4 tsp salt
- 1 cup milk
- 2 eggs

Crepe Instructions

1. Blend flour, salt, milk, and eggs until smooth. Let stand at room temperature 1 hour.
2. Brush a 6-inch crepe pan with butter and heat.
3. Add about 2 Tbsp batter and cook, turning once, until golden on both sides.
4. Continue with remaining batter. Makes 1 dozen crepes.

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- 3 cups medium cream sauce
- 10 to 12 crepes (6-inch)
- 1-1/2 cups grated Swiss cheese
- 1/4 cup grated Parmesan cheese

Drain and flake salmon, reserving liquid. Saute onions and mushrooms in butter. Add salmon and reserved liquid. For cream sauce, melt 6 tablespoons butter. Blend in 5 tablespoons flour. Add 2 cups milk and 1 cup heavy cream. Cook, stirring, until thickened. Season with 3/4 teaspoon salt and dash of cayenne pepper. Add about 3/4 cup cream sauce to salmon mixture. Spoon portion of salmon mixture in center of each crepe and roll. Add Swiss cheese to remaining sauce and heat until melted. Spoon thin layer of sauce in bottom of buttered baking dish. Arrange crepes over sauce. Spoon remaining sauce over crepes. Sprinkle with Parmesan cheese. Bake at 375 degrees 30 minutes. **Makes 5 to 6 servings.**

For Crepes, blend 1 cup flour, 1/4 teaspoon salt, 1 cup milk and 2 eggs until smooth. Let stand at room temperature 1 hour. Brush 6-inch crepe pan with butter and heat. Add about 2 tablespoons batter and cook, turning once, until golden on both sides. Continue with remaining batter. **Makes 1 dozen crepes.**

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