



CRAB MEAT OR SHRIMP CREPE FILLING

Enough for six - 12-inch Original Style or Buckwheat crepes

Ingredients:

- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup fish or chicken stock
- 1 cup cream
- 1/3 cup parmesan, cheddar, or Swiss cheese
- 8 ounces' shrimp and/or crab meat
- Salt & pepper to taste

Instructions:

- Melt butter in medium sauce pan - Low heat
- Add 2 tablespoons flour
- Add stock and bring to boil stirring constantly at low heat
- Remove from heat
- Add cream and cheese and 1 tablespoons flour
- Return to low heat
- Simmer until thickens - Stir constantly
- Add shrimp or crab meat and stir for five minutes.
- Remove from heat and place two to three tablespoons of filling on each crêpe and roll or fold as desired.