

Luscious Potato Crepes

Edmonton Potato Growers

1 C cream cheese

1 Tbsp flour

2 eggs, beaten

1 C grated strong cheddar cheese

3 C shredded hash browns

pepper to taste

1 Tbsp chopped fresh parsley

¼ - ½ C cream or milk

1 Tbsp oil or butter

- *Mash cream cheese and flour together. Beat in eggs, cheese, grated hash browns, pepper and parsley. Add sufficient cream to make a thick batter.*
- *Heat oil in small frying pan. Pour in 1 tablespoon batter; move pan to spread batter over base. Brown both sides.*
- *Stack on a plate, cover with foil and set over a pan of simmering water to keep crepes warm.*
- *Serve crepes with the filling of your choice in the center or serve with bacon, a salad or as an accompaniment to other dishes.*
- *Serves 6.*

Suggested Fillings

- *6 mushrooms sautéed.*
- *¼ c ham, diced, or chicken cooked and diced, 1 Tbsp chopped chives and ¼ C sour cream.*
- *¼ lb chicken liver cooked and one onion sliced and sautéed.*
- *2 slices bacon, and 1 tomato chopped and fried together.*
- *1 green apple, cored and diced, mixed with ¼ C blue cheese and 1 ½ Tbsp walnuts.*
- *1 c chopped spinach, 1 ½ tsp pine nuts and 1 clove garlic, crushed and all fried in 1 ¼ Tbsp butter.*