

CRÊPES



Ingredients:

- 8 eggs, beaten
- 4 cups milk
- 2 tablespoons corn oil
- 3 cups sifted flour
- 1 teaspoon salt

Combine eggs, milk and oil. Sift flour and salt onto egg mixture and mix lightly. Heat a 6 to 8 inch skillet. Pour 1/4 cup batter for each crêpe into skillet; tilt skillet to coat its bottom. Cook until brown (about 10 seconds). Loosen the crêpe and flip it over with a spatula. Cook a few seconds longer. If you are going to serve the crêpes in a chicken broth, then sprinkle some parmesan cheese onto the flattened crêpe before rolling it.

Makes 32 crêpes.

Manicotti Filling:

- 3 pounds ricotta cheese
- 3 eggs
- 1 pound mozzarella cheese, shredded
- 1/2-3/4 cup grated romano cheese
- 1 tablespoon chopped parsley
- salt and pepper to taste

Blend all ingredients together. Spread two tablespoons of filling on each crêpe. Roll and place filled manicotti side by side in a baking dish. Cover with tomato sauce and grated cheese. Bake in 375° for 35 to 45 minutes.

Mom got this recipe from both the Better Homes and Gardens and the OLA Cookbooks



How many can YOU eat?



another great recipe from...

GIANGIULIO FAMILY
online cookbook