



Crêpes Suzette

Preparation: 20 min, Cook Time: 15 min, Yield: 2

Fox 5 -Valentine's Day

This is a classic French dessert made simple for the hungry novice!

2 eggs

1/2 cup milk

1/8 teaspoon salt

1/2 teaspoon sugar

1/2 cup flour

butter for crêpes + 12 tablespoons

4 teaspoons vanilla extract

Zest of 2 oranges

1/2 cup orange juice

2 tablespoons grand marnier

2 tablespoons cognac



In a medium bowl whisk together the eggs and milk. Whisk in the salt, sugar and flour.

Set aside for 30 minutes

In a non-stick skillet (8-10 inch) melt 1/2 teaspoon of butter over medium heat

Pour 1/8 cup of batter and swirl the batter to coat the bottom of the pan. Return the pan to the burner and cook until set and underside is lightly brown.

Flip using a spatula and cook the other side until lightly brown.

Transfer to platter and repeat until you have 6 crêpes.

In a food processor blend together the 12 tablespoons of butter, sugar, orange zest and juice and chill.

When ready to serve melt orange butter in saute pan over an open flame

Add the crepes one at a time and coat both sides folding in half twice to form a triangle.

Place onto plate and repeat, three per plate.

Add grand marnier and cognac, tip pan to ignite flame allow to die down and pour over crepe.