

Mudgie's Potato Crepes

Makes 18-20 crepes

Ingredients

1 ¼ cups of all purpose flour

3 eggs beaten

2 tblsp. melted butter

1 ½ cups milk

Prepare 5-6 mashed potatoes for stuffing

Preparation

Add flour, eggs, melted butter and milk to mixing bowl. Mix thoroughly with hand mixer until smooth. Let crepe batter rest at room temperature for an hour before making crepes.

Heat a 5" or 6" skillet and brush lightly with Crisco. Add 1/8 cup of batter to skillet and swirl to cover bottom of pan. Heat until edges of crepe whiten and pull away from sides. Turn pan over to remove crepe onto plate, brush pan with shortening and add batter for next crepe.

Place uncooked side of crepe on work surface and place a tablespoon of mashed potato mixture shaped in a horizontal oblong shape in center. Fold each side inwards to cover potato, then fold bottom up and roll to center, fold upper part of crepe and continue to roll until sealed. Place seam side down. You can fry finished crepes in skillet with butter until browned, or place crepes in buttered baking dish and bake for 30 minutes at 350.

Enjoy! Makes an excellent side dish with beef or pork, or serve as meatless entrée with fresh green salad.