

AMERICAN EGG BOARD CULINARY LIBRARY



DAY AFTER THANKSGIVING CREPES

Total Time: 35 minutes
Cook Time: 15 minutes
Prep Time: 20 minutes

INGREDIENTS

3	Phil's Non-GMO Free Range large eggs
1 ¼ cup	milk
¼ tsp.	salt
½ tsp.	sugar
4 Tbsp.	butter, melted and divided
1 cup	flour
2 Tbsp.	chopped herbs – chives, parsley, thyme or sage
2 cups	holiday leftovers (mashed potatoes, stuffing, turkey, vegetables, gravy and cranberry sauce)

Yields: 4 – 5 servings

INSTRUCTIONS

1. In a medium bowl, whisk eggs, milk, salt and sugar. When it is combined, add the flour and then 3 tablespoons of butter. Cover and let rest for 20 minutes (or overnight in the refrigerator). Add the chopped herbs when ready to make.
2. Heat an 8"-9" non-stick skillet over medium high heat. Brush with some of the remaining melted butter and pour ¼ cup batter into the pan, tipping the pan to cover the bottom of the pan. Cook 50-60 seconds until lightly brown and gently flip over. Cook the other side. Repeat with remaining butter and batter – stirring between making each crepe.
3. Stack crepes on a plate and cover with a second plate to keep them from drying out). Fill with warmed leftover mashed potatoes, stuffing, turkey, roasted vegetables, gravy and cranberry sauce.

Food Component	Unit	Rounded
Calories		520
Total Fat	(g)	21
Saturated Fat	g	9
Cholesterol	(mg)	195
Poly Fat	g	1.5
Mono Fat	g	5
Sodium	mg	760
Total Carbohydrate	g	57
Sugar	g	7
Dietary Fiber	g	<1
Protein	g	24
Vitamin A	mcg	240
Calcium	mg	130
Iron	mg	3
Vitamin D	mcg	1.6
Folate	µg	120
Choline	mg	140
Potassium	mg	390

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