

ROMANTIC DINNER FOR TWO IN PARIS
with Lucy Van Horn ~ Jericho Public Library

ALL PURPOSE CREPE BATTER

3 eggs
1/4 teas salt
2 cups flour
2 cups milk
1/4 cup melted butter or cooking oil (or combination)

Combine ingredients in blender or mixing bowl and blend for about 1 minute. Scrape down sides and blend for 30 seconds. Refrigerate batter at least 1 hour. Test small amount in pan and if too thick add 1 or 2 tablespoons milk or water for thinner crepe. Makes about 30

CREPES WITH SHRIMP, CHEESE AND CHIVES

8 crepes
1 lb cooked shrimp, sliced in half
2 tbs butter
1 cup grated Swiss cheese (or Jarlsburg)
1 clove garlic, finely minced
1 small shallot, finely minced
1/4 cup parmesan cheese
1 tbs chopped chives
salt and pepper to taste
1 tbs flour
3/4 cup sour cream
1/4 cup white wine
1/2 teas Dijon mustard

In a skillet, saute garlic, shallots and chives in butter until the shallots are wilted. Add flour and cook for 1 minutes, turning and stirring. Add sour cream, wine and mustard and cook until sauce thickens. Stir in the remaining ingredients. Place about 2 tablespoons filling on each crepe and roll up enclosing filling. Place crepes, seam side down, in buttered baking dish. Heat at 350 until heated through.

SALADE DE PRINTEMPS

2 eggs, hard boiled
1/4 lb spinach leaves, washed
1 small head chicory, washed
1 endive, washed
1 small red onion, peeled
1/2 cup olive oil
3 tbs white wine vinegar
salt & pepper

Tear the greens into small pieces. Slice onions and separate into rings. Blend the oil and vinegar with a whisk. Season. Toss greens with oil and vinegar and arrange onions over salad. Cut eggs in quarters and arrange over salad.

PEARS BELLE HELENE

2 firm large pears
1/4 cup sugar
2 cups vanilla ice cream
4 squares semi-sweet chocolate
2 tbs butter
1 tbs hot water
1 teas vanilla extract
3 tbs heavy cream

Peel the pears, cut in half, remove the cores. Poach in enough water to just barely cover, to which you have added the sugar. Simmer (do not boil) for 15 to 20 minutes. Meanwhile, prepare the sauce. Break the chocolate into small pieces in a heavy bottom saucepan. Add the butter and 1 tablespoons hot water. Melt over low gentle heat, stirring until smooth creamy consistency. Stir in the vanilla and the cream and stir well.

Drain pears and allow to cool. Divide ice cream between two dishes, top with pear halves and pour hot chocolate sauce over them. Serve.