

SHELLFISH CRÊPES  
IN WINE-CHEESE SAUCE  
*Grand Prize Winner*

**½ cup butter or margarine, divided**  
**2 cups chopped cooked shrimp**  
(about 1 pound)  
**1 cup (8 ounces) fresh crabmeat**  
**2 green onions, minced**  
**¼ cup dry vermouth\***  
**⅛ teaspoon salt**  
**¼ teaspoon pepper**  
**½ tablespoon butter or margarine,**  
**melted**  
**Wine-Cheese Sauce**  
**Crêpes**  
**2 cups (8 ounces) shredded**  
**Swiss cheese**  
**Garnish: sliced green onions**

**MELT** ¼ cup butter in a large skillet over medium-high heat. Add shrimp, crabmeat, and green onions, and sauté for 1 minute. Stir in vermouth, salt, and pepper. Bring mixture to a boil, and cook 7 minutes or until most of liquid is absorbed. Remove mixture from heat, and set aside.

**DRIZZLE** ½ tablespoon melted butter into a 13- x 9-inch baking dish.

**STIR** 2 cups Wine-Cheese Sauce into shrimp mixture. Spoon about 3 tablespoons shrimp mixture down center of each Crêpe.

**ROLL** up, and place, seam side down, in prepared dish. Spoon remaining 2 cups Wine-Cheese Sauce over Crêpes. Sprinkle with Swiss cheese, and dot with remaining ¼ cup butter. Cover and chill for 3 hours. Let stand at room temperature 30 minutes.

**BAKE** at 450° for 20 minutes or until thoroughly heated. Garnish, if desired.

**Yield:** 12 servings.

Prep: 1 hr., Chill: 3 hrs., Stand: 30 min., Bake: 20 min.

*WINE-CHEESE SAUCE:*

**¼ cup cornstarch**  
**¼ cup milk**  
**⅓ cup dry vermouth\***  
**3 cups whipping cream**  
**¼ teaspoon salt**  
**¼ teaspoon pepper**  
**2 cups (8 ounces) shredded**  
**Swiss cheese**

**WHISK** together cornstarch and milk in a small bowl.



*Serve Shellfish Crêpes in Wine-Cheese Sauce individually for lovely presentation.*

**BRING** vermouth to a boil in a large skillet, and cook until vermouth is reduced to 1 tablespoon. Remove from heat, and whisk in cornstarch mixture. Add whipping cream, salt, and pepper; cook over medium-high heat, whisking constantly, 2 minutes or until mixture comes to a boil. Boil 1 minute or until mixture is thickened. Add Swiss cheese; reduce heat, and simmer, whisking constantly, 1 minute or until sauce is smooth.

**Yield:** 4 cups.

Prep: 10 min., Cook: 10 min.

\* Clam juice may be substituted for vermouth.

*CRÊPES:*

**4 large eggs**  
**2 cups all-purpose flour**  
**¼ cup butter or margarine, melted**  
**1 cup cold water**  
**1 cup cold milk**  
**½ teaspoon salt**

**PROCESS** all ingredients in a blender or food processor until smooth, stopping to scrape down sides. Cover and chill 1 hour.

**PLACE** a lightly greased 8-inch non-stick skillet over medium heat until skillet is hot.

**POUR** 3 tablespoons batter into skillet; quickly tilt in all directions so batter covers bottom of skillet.

**COOK** 1 minute or until crêpe can be shaken loose from skillet. Turn crêpe, and cook about 30 seconds. Repeat procedure with remaining batter. Stack

crêpes between sheets of wax paper.

**Yield:** 2 dozen.

Prep: 8 min., Chill: 1 hr., Cook: 30 min.

*Janice Cotten*  
*Clifton, Texas*

**NOTE:** To make ahead, prepare crêpes as directed, and freeze up to one month. Casserole may be prepared one day ahead; cover and chill. Let stand at room temperature 30 minutes before baking; proceed as directed.