

Crepes Suzette Recipe

<http://tikkido.com/blog/crepe-suzette-recipe>

Crepe Ingredients:

- 2 eggs, beaten
- 1 ½ cups milk
- 1 cup flour
- 1 Tablespoon oil
- ¼ teaspoon salt
- 2 Tablespoons sugar

Crepe Instructions:

1. Whisk all ingredients together to form a thin batter.
2. Place a smallish non-stick skillet or **crepe pan** over medium heat, and add a small bit of butter to the pan to further help the batter release easily.
3. Pour ¼ cup of batter in the pan, and tilt the skillet to spread the batter evenly. Let cook until the batter is cooked through, but only cook on one side. Use a spatula to fold the crepe into quarters, and transfer to a waiting plate while you make the rest of the crepes.

Crepes Suzette Sauce Ingredients:

- 1/2 cup (8 Tablespoons) butter
- zest of one orange
- ½ cup orange juice
- 1/3 cup sugar
- ¼ cup orange liqueur
- (HELD SEPARATELY) ¼ cup brandy

Crepes Suzette Sauce Instructions:

1. Combine butter, orange zest, orange juice, sugar, and orange liqueur in a large saucepan. Let the butter melt, and bring mixture to a simmer so that the sugar dissolves and the ingredients combine. Add the prepared crepes to the pan of sauce, and let them warm in the mixture at low heat.
2. In the meantime, heat the brandy in a **separate**, small saucepan. Use a long match or lighter to ignite the heated brandy in the small saucepan, and pour on top of the crepe and sauce mixture.

