**Potato Leek Soup**

**Ingredients**

* 1 T butter
* 1 Leek- white part only, cleaned and chopped
* 1 onion, chopped
* 2 medium potatoes, peeled and cut into quarters
* 2 cups chicken stock
* 1 cup heavy cream
* Salt and pepper to taste

**Directions**

* Melt butter in large pot- DO NOT PUT BUTTER IN HOT POT
* Sauté onions and leeks until onions are transparent
* Add chicken stock
* Add potatoes- Cover and simmer until potatoes are fork tender, about 20 minutes
* Using a stick blender, puree mixture until velvety smooth
* Stir in heavy cream
* Add salt and pepper to taste
* Heat through over low heat- DO NOT BOIL
* Serve

**French Baguette**

**DAY 1**

**Ingredients**

* 3 cups all-purpose flour
* 1 package active dry yeast
* ¾ teaspoon salt
* 1 cup warm water (110 degrees F/45 degrees C)

**Directions**

* In a large bowl, combine 1 ½ cups flour, yeast and salt. Stir in 1 cup warm water, and beat until well blended using a stand mixer with a dough hook attachment.
* Using a wooden spoon, stir in as much of the remaining flour as you can.
* On a lightly floured surface, knead in enough flour to make a stiff dough that is smooth and elastic. Knead for about 8 to 10 minutes total. Shape into a ball. Place dough in a greased bowl, and turn once. Cover, and let rise in a warm place for 10 minutes.
* Punch dough down. Turn out onto a lightly floured surface. Cover, and let rest for 10 minutes. Roll each half into large rectangle. Roll up, starting from a long side. Moisten edge with water and seal. Taper ends.
* Wrap loosely in plastic wrap. Label with kitchen color and block #.

**DAY 2**

**Ingredients**

* ½ tablespoon cornmeal
* ½ egg white
* ½ tablespoon water

**Directions**

* Preheat oven to 375 degrees F
* Grease a large baking sheet with cooking spray. Sprinkle with cornmeal. Place loaf seam side down, on the prepared baking sheet.
* Lightly beat the egg white with 1 tablespoon of water, and brush on.
* With a sharp knife, make 3 or 4 diagonal cuts about 1/4 inch deep across top of each loaf.
* Bake for 20 minutes.
* Brush again with egg white mixture.
* Bake for an additional 15 to 20 minutes, or until bread tests done.
* Remove from baking sheet, and cool on a wire rack.

**French Onion Soup**

**Ingredients:**

* 2 onions
* 1 tbsp. butter
* dash of pepper
* 3 cups of beef broth (3 cups water mixed with 3 beef bouillon cubes)
* 2 thick slices of French bread
* 2 tbsp. grated Parmesan cheese
* ¼ cup shredded Swiss cheese

**Instructions:**

* Complete French Bread Recipe- Bake bread, slice for soup.
* Clean onions, cut into thin slices.
* In large pot, melt butter, but do not burn.
* Add onions and pepper. Sauté until onions are golden brown and transparent over medium heat, about 10 minutes.
* Slowly stir in beef broth. Bring soup to a boil.
* Reduce heat and simmer for 30 minutes.
* Move oven rack to second position from top. Turn on broiler.
* Place bread slices on baking sheet. Toast bread under broiler just until golden brown, turn once with tongs to brown both sides.
* Place toasted bread slices on bottom of casserole dish.. Sprinkle with Parmesan cheese.
* Pour soup over the bread and sprinkle with Swiss cheese.
* Place casserole dish under broiler and broil until cheese is melted and golden brown.
* Serve immediately.

**Pain Perdu (French Toast)**

**Ingredients:**

* 3 eggs
* ¾ c milk
* 1 tsp vanilla
* 2 T sugar
* ½ tsp cinnamon
* 10 slices of French Baguette

**Directions:**

* In a large bowl, whisk the eggs, milk, vanilla, [sugar](http://www.cooksrecipes.com/international/pain-perdue-recipe.html), and cinnamon until blended.
* Soak bread slices one at a time in egg mixture for 1 minutes on each side
* Spray skillet with cooking spray
* Heat greased skillet over medium heat for 1 minute
* Cook 2 slices for 2 minutes on each side or until brown
* Serve with maple syrup and powdered sugar

**Strawberry Crepes**

**Ingredients**

CREPES

* 1 cup all-purpose flour
* ¼ cup confectioners' sugar
* 2 eggs
* 1 cup milk
* 3 tablespoons butter, melted
* 1 teaspoon vanilla extract
* ¼ teaspoon salt

FILLING

* ½ cup semisweet chocolate chips
* 1 cup sliced strawberries

**Directions**

CREPES:

* Sift flour and powdered sugar into a mixing bowl
* Add eggs, milk, butter, vanilla, and salt; beat until smooth using a whisk
* Heat medium skillet- spray with cooking spray
* Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet
* Cook until lightly browned
* Repeat process with remaining batter, grease skillet as needed

FILLING:

* In a small saucepan over low heat, melt chocolate chips, stirring constantly
* Remove from heat

ASSEMBLING CREPES:

* Spread some melted chocolate on the lighter side of one the crepes
* Place a line of overlapping strawberries down the center of the crepe and roll it up
* Drizzle with a bit more chocolate
* Repeat with remaining crepes

**Banana Crepes**

**Ingredients**

CREPES

* 1 cup all-purpose flour
* ¼ cup confectioners' sugar
* 2 eggs
* 1 cup milk
* 3 tablespoons butter, melted
* 1 teaspoon vanilla extract
* ¼ teaspoon salt

FILLING

* 2 T butter
* 2 T packed brown sugar
* ¼ teaspoon ground cinnamon
* ¼ teaspoon ground nutmeg
* 3 bananas, sliced
* ¾ cup heavy cream
* 1 pinch ground cinnamon

**Directions**

CREPES:

* Sift flour and powdered sugar into a mixing bowl
* Add eggs, milk, butter, vanilla, and salt; beat until smooth using a whisk
* Heat medium skillet- spray with cooking spray
* Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet
* Cook until lightly browned
* Repeat process with remaining batter, grease skillet as needed

FILLING:

* Melt butter in a large skillet
* Stir in brown sugar, cinnamon, and nutmeg
* Stir in cream and cook until slightly thickened
* Add banana slices one at a time to skillet; cook for 2 to 3 minutes, spooning sauce over them. Remove from heat

ASSEMBLING CREPES:

* Place banana slices in each crepe and roll
* Place on serving platter
* Spoon sauce over crepes

**Apple Crepes**

**Ingredients**

CREPES

* 1 cup all-purpose flour
* ¼ cup confectioners' sugar
* 2 eggs
* 1 cup milk
* 3 tablespoons butter, melted
* 1 teaspoon vanilla extract
* ¼ teaspoon salt

FILLING

* 4 tablespoons sugar
* 2 large apples
* 3 tablespoons butter

**Directions**

CREPES:

* Sift flour and powdered sugar into a mixing bowl
* Add eggs, milk, butter, vanilla, and salt; beat until smooth using a whisk
* Heat medium skillet- spray with cooking spray
* Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet
* Cook until lightly browned
* Repeat process with remaining batter, grease skillet as needed

FILLING:

* Peel, core, and thinly slice the apples
* Toss them with 4 Tbsp. sugar
* Melt the butter in a non-stick pan, add the apples and sauté until soft

ASSEMBLING CREPES:

* Lay the crepes out on a work surface, place some apple filling in each and roll
* Place on serving platter

**Broccoli and Cheese Crepes**

**Ingredients**

CREPES

* 1 cup all-purpose flour
* ¼ cup confectioners' sugar
* 2 eggs
* 1 cup milk
* 3 tablespoons butter, melted
* 1 teaspoon vanilla extract
* ¼ teaspoon salt

FILLING

* 2 tablespoons chopped onion
* 1 tablespoon butter
* 1 tablespoon all-purpose flour
* 1 cup milk
* ½ cup Cheddar cheese, shredded
* 1 ½ teaspoons Dijon mustard
* 1 teaspoon Worcestershire sauce
* ¼ teaspoon pepper
* 1/8 teaspoon salt
* 2 cups frozen chopped broccoli, thawed

**Directions**

CREPES:

* Sift flour and powdered sugar into a mixing bowl
* Add eggs, milk, butter, vanilla, and salt; beat until smooth using a whisk
* Heat medium skillet- spray with cooking spray
* Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet
* Cook until lightly browned
* Repeat process with remaining batter, grease skillet as needed

FILLING

* In a small saucepan, sauté onion in butter until tender
* Stir in flour until blended
* Gradually stir in milk. Bring to a boil over medium heat, stirring constantly; cook and stir for 2 minutes or until slightly thickened
* Reduce heat to low. Stir in cheese, mustard, Worcestershire sauce, pepper and salt until cheese is melted
* Stir in broccoli. Cover; keep warm.

ASSEMBLING CREPES:

* Spoon about 1/2 cup filling down the center of each crepe; roll up

**Italian Crepes**

**Ingredients**

* 1 cup all-purpose flour
* ¼ cup confectioners' sugar
* 2 eggs
* 1 cup milk
* 3 tablespoons butter, melted
* 1 teaspoon vanilla extract
* ¼ teaspoon salt

FILLING:

* 1 large onion, chopped
* 1 medium green pepper, chopped
* 1 tablespoon oil
* 1 cup Cheddar cheese, shredded
* ¼ teaspoon salt
* ¼ teaspoon dried oregano
* 1/8 teaspoon pepper
* 2 cups diced tomatoes

**Directions**

CREPES:

* Sift flour and powdered sugar into a mixing bowl
* Add eggs, milk, butter, vanilla, and salt; beat until smooth using a whisk
* Heat medium skillet- spray with cooking spray
* Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet
* Cook until lightly browned
* Repeat process with remaining batter, grease skillet as needed

FILLING:

* In a skillet, sauté the onion and green pepper in oil until tender
* Remove from the heat; stir in tomatoes, 1 cup of cheese, salt, oregano and pepper

ASSEMBLING CREPES:

* Spoon onto crepes and roll up
* Place on serving platter

**Scrambled Eggs and Bacon Crepes**

**Ingredients**

CREPES

* 1 cup all-purpose flour
* ¼ cup confectioners' sugar
* 2 eggs
* 1 cup milk
* 3 tablespoons butter, melted
* 1 teaspoon vanilla extract
* ¼ teaspoon salt

FILLING

* 4 eggs
* salt and pepper
* 4 slices bacon  
    
  *Cheese Sauce:*
* ½ cup milk
* ¼ cup grated cheddar
* 1 tbsp butter
* 1 tbsp flour

**Directions**

CREPES:

* Sift flour and powdered sugar into a mixing bowl
* Add eggs, milk, butter, vanilla, and salt; beat until smooth using a whisk
* Heat medium skillet- spray with cooking spray
* Add about 3 tablespoons batter. Tilt skillet so that batter spreads to almost cover the bottom of skillet
* Cook until lightly browned
* Repeat process with remaining batter, grease skillet as needed

FILLING:

* Twist bacon and place on microwavable plate covered with a paper towel. Cook for 3 minutes in the microwave. Crumble when cooled.
* *Cheese Sauce:* In a small saucepan melt 1 tbsp of butter and stir in 1 tbsp flour. Stir in milk and whisk over med-high heat until thickened. Stir in grated cheese until melted. Keep warm.
* *Scrambled Eggs*: Beat eggs in bowl using a whisk. Pour into skillet- sprayed with cooking spray over medium heat. Scramble- do not over stir just gently move the eggs around the pan as they begin to set. Cook until set, but still moist

ASSEMBLING CREPES

* Lay out a warm crepe, place bacon pieces down the center. Spoon some scrambled eggs over bacon, and top with a small spoonful of cheese sauce
* Roll crepe

**Mini-Quiche Lorraine**

***Pastry***

Ingredients

* 1 1/4 cups all-purpose flour
* 1/2 teaspoon salt
* 1/3 cup shortening
* 4 tablespoons cold water

Directions

1. In a bowl, combine flour and salt; cut in shortening until crumbly.
2. Gradually add water, tossing with a fork until dough forms a ball.
3. Roll out
4. Using an inverted custard cup, cut 12 circles out of the rolled out dough
5. Keep re-rolling dough until all is used Preheat oven to 375 degrees F
6. Spray muffin cups with cooking spray
7. Place each round of pastry into muffin pan- it will form a cup
8. Poke bottoms of each pastry with fork
9. Bake for 10 minutes

***Filling***

### Ingredients

* 1 cup shredded cheddar cheese
* 1 tablespoon all-purpose flour
* 3 slices bacon
* ½ onion, chopped
* 3 eggs, beaten
* 1 1/2 cups milk
* 1/4 teaspoon salt

### Directions

1. Shred cheese
2. In a bowl, toss cheese and flour together. Sprinkle mixture evenly on the bottom of the dough in the muffin pan
3. Place bacon in your UNGREASED electric skillet. Cook over medium high heat until evenly brown.
4. Remove bacon from pan and place on paper towel to blot excess grease- Reserve 2 tablespoons bacon grease in skillet
5. Immediately Cook onion in reserved bacon drippings until tender; drain and set aside.
6. Crumble bacon and place pieces evenly on top of cheese in muffin pan
7. In a large bowl, mix together eggs, milk and salt.
8. Pour mixture evenly into each muffin cup over the other ingredients
9. Bake in preheated oven for 20 minutes.



