



## Herb Crepe Batter

3 eggs

1 tablespoon butter, melted

Zest of one lemon

1 cup milk

14 tablespoons flour (1 cup less 2 tablespoons)

1 tablespoon sugar

½ teaspoon salt

Optional: ¼ cup mixed herbs, such as parsley, basil, chives, oregano, arugula, tarragon, dill, thyme, sage, etc.

Mix together all of the ingredients and let the batter rest for at least an hour (and up to overnight). In a medium-hot crepe pan, drop 3-4 tablespoons of batter and swirl the skillet to coat. When browned, turn the crepe over to the other side and cook for another minute. Cool.

## Caramelized Onion Crepe

*for the filling —*

2 pounds onions, thinly sliced

¼ cup butter

½ cup sugar

1 cup cranberries

½ cup red wine vinegar

Sauté the onions in butter until very well cooked, about 30 minutes. Add the sugar, ¼ cup water, cranberries, and vinegar. Simmer for another 20 minutes.

Add ¼ cup chopped mixed herbs, such as parsley, basil, chives, oregano, mint, thyme, or arugula to the crepe batter, then make the crepes.

At one end of each crepe, spread a tablespoon of filling, roll tightly, and seal at the other end with some softened mascarpone or cream cheese. Trim the ends and cut each roll into four or five pieces. Stand the rolls on end and serve at room temperature.