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# CREPE CASSEROLE

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## INGREDIENTS:



- *The cheese sauce:*
- *5 TBSP of Flour*
- *2.25 cups of boiling water*
- *4 TBSP butter*
- *.25 cups*
- *1 cup grated Swiss cheese.*
  
- *Filling number one:*
- *2 packages of chopped frozen spinach*
- *2 green onions chopped*
- *1/2 cup of the cheese sauce (from above)*
  
- *Filling number two:*
- *1 1/2 TBSP butter*
- *1/2 pound mushrooms sliced*
- *1 green onion chopped*
- *2 - 8 ounce packages of cream cheese*
- *1/2 cup cheese sauce*

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## METHOD:

- *FIRST MAKE THE CHEESE SAUCE*
- *In a saucepan blend the flour and water a little at a time, add butter, heat and stir until smooth, add cream, blend, then add the cheese, keep heating, and stir until smooth.*
- *The spinach filling: Cook the spinach according to the package directions. Drain. In a small frying pan melt the butter, saute the green onion, and add to the spinach. Add 1/2 cup of cheese sauce. Set aside.*
- *The mushroom filling: Melt the butter in the frying pan and saute the mushrooms and onion - in a pan heat the remaining 1/2 cup of cheese sauce and add the cream cheese heating until smooth - add the mushrooms and onion.*
- *To make the Crepes - use a pancake or popover mix but add 3 eggs and 1 1/4 cup of milk, not what they tell you. Put 1 full Tbsp of butter in the pan and 1/3 cup of the mix and rotate the pan so you get very thin pancakes (crepes). You should make 14 for the full size - stack them on paper towels. (and it does take practice)*

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## METHOD:

### CREPES ASSEMBLE

- *(it may or may not have occurred to you that everything "cooked" is done so since I made this in 2022, its different than when I made it in 1972)*
- *There are two ways to finish this you can roll crepes with the different fillings and alternate them in your casserole dish OR you can layer them in the dish.*
- *The layered version is what I made.*
- *Line the bottom of the pan with as many crepes to cover it*
- *A layer of the spinach mixture/ crepe/layer of mushroom mixture/ layer of chicken/crepe and repeat - you may need two casserole dishes*
- *Now everything is cooked so you can put it in the fridge.*
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- *When you're ready to serve - if the serving dish is small enough - put it in the microwave for 20 minutes then run under the broiler with some cheese and butter on top for maybe 5 minutes - just to make it pretty.*
- *Big casserole? Pop it in the oven for 30 minutes at 350 F degrees*