

# Saturdays *with the* Chef

## Bacon, Spinach, & Mushroom Crepes with Hollandaise Sauce

### Crepes:

- 2 cups flour
- 3 eggs
- 3 tbsp. sugar
- ¼ cup butter (melted)
- 3 cups milk (½ cup at a time)
- Parsley

### Filling:

- Mushrooms
- Spinach
- Bacon

### Hollandaise:

- 3 egg yolks
- ¾ cup butter (softened)
- Lemon juice
- Salt
- Pepper
- Paprika

### For Crepes:

Combine flour, eggs, sugar, and butter, lightly mix together. Then add milk ½ cup at a time, whisking until well mixed, then repeat until all milk is used. If desired, mix in parsley.

### For Filling:

Fry Bacon until desired crispness.

Sautee mushrooms on medium low heat with a tbsp. of butter until softened, about 5-7 minutes. Add spinach and sauté until wilted. Season to taste.

### For Hollandaise:

On medium low heat, lightly whisk egg yolks. Keep stirring while they are heated. Once the yolks have slightly thickened, whisk in butter until melted. Finally stir in lemon juice, salt, pepper, and paprika to taste.

