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VES TWO)

(FILLING FOR 12 CRÊPES)

4 tablespoons butter  
2 tablespoons finely chopped shallots  
or scallions  
¼ cup flour  
1¼ cups light cream  
¾ cup chicken broth  
¼ cup dry white wine

## CHICKEN OR TURKEY CRÊPES

¼ teaspoon tarragon, crumbled  
2 egg yolks, lightly beaten  
2 cups diced cooked chicken or  
turkey  
Salt  
1 recipe Crêpes or French Pancakes  
(p. 553)

### 250 • COOKED CHICKEN & OTHER POULTRY

#### *Chicken or Turkey Crêpes (continued)*

Melt the butter in a saucepan, add the shallots or scallions, and cook, stirring, for 2 minutes. Add the flour, stir to blend, and slowly add 1 cup of the cream, stirring constantly. Add the broth, wine, and tarragon, and stir over medium-low heat until the sauce thickens. Cook for 5 minutes. Beat 3 tablespoons of hot sauce into the yolks, and then return the yolk-sauce mixture to the saucepan, stirring briskly. Cook 1 minute more, and remove from the heat. Mix half the sauce with the chicken or turkey and add salt to taste. Preheat the oven to 350°F. Fill each crêpe with 3 tablespoons of the filling. Roll and place seam side down in a baking dish approximately 13 × 9 × 2 inches. Thin the rest of the sauce with the remaining ¼ cup cream and spread it over the crêpes. Bake for 25 minutes, or until the sauce begins to bubble.

**Chicken and Mushroom Filling.** Omit the shallots or scallions and the tarragon. Sauté 2 cups sliced mushrooms in the melted butter. Toast 1 cup slivered almonds and add half of it to the sauce with the chicken. Sprinkle the rest over the crêpes just before serving.

↑ can add some chopped  
yellow onion.

The Fannie Farmer Cookbook

by Marion Cunningham,

Alfred A. Knopf, New York,

1996