

Savory Crepes

From "Recipes from my kitchen" - www.joshuastarmer.com

1 cup **flour**
1 cup **milk**
½ cup **water**
4 **eggs**
2 Tbs. melted **butter**
1 tsp. **salt**

You can either combine all ingredients in food processor and pulse to combine, or just put them all in a large bowl and combine everything with a whisk. Either way, everything should come together in about 5 minutes. If you'd like, you can make the batter up to a day in advance and just store it in the refrigerator until you can use it.

To cook, use ⅓ cup of batter per crepe in a 12" cast iron or non-stick skillet (you don't need to butter the pan) over medium heat. Tilt the pan to spread the mixture out and cook until the edges start to peel away from the pan. Flip the crepe using a silicone spatula and cook for another 30 seconds or so before removing the crepe to a plate. Continue to cook crepes, stacking them on top of each other on the plate when each one is done, until all of the mixture has been used up.

To serve, put a crepe on a plate or cutting board and put about 1 cup of a mixture of two or three roasted or sauteed vegetables (for example: thinly sliced onions, fennel, cherry tomatoes cut in half, small cubes of butternut squash, thin spears of asparagus, etc.) in a line across the middle, top with a slice of brie, then roll the uncovered parts of the crepe over the filling. Fill the remaining crepes and enjoy!