



Ham and Cheese Crepes



Crepes:

4 eggs

1½ c milk

1½ c flour

¼ t salt

3 T butter, melted

Sliced deli ham (love Boar's Head Tavern Ham)

Sliced baby Swiss cheese

Honey Mustard Sauce:

½ c mayonnaise

2 T mustard

2 T honey

Place eggs, milk, flour, and salt in blender and blend just until smooth, 5-10 seconds. Let rest 30 minutes. Meanwhile mix honey mustard sauce ingredients in small bowl until smooth. Refrigerate until ready to serve. Heat crepe maker or large skillet to 350°F/medium heat and brush with butter. Pour ¼ cup batter onto hot surface, tipping pan to spread batter thin until it reaches the edges. Cook until golden, 1-2 minutes. Flip crepe and while cooking, layer sliced ham and cheese on two opposite quarters of crepe. When crepe is golden and cheese is melted, fold crepe in half and in half again. Repeat process until batter is gone. Serve crepes warm with honey mustard sauce.