

Julia Child's Crepes

adapted from *The Way to Cook*

makes 20 crepes

1 cup all-purpose flour

2/3 cup milk

2/3 cup cold water

3 eggs

1/4 teaspoon salt

6 Tablespoon melted butter- divided

Place flour and salt in a bowl. Gradually dribble in the milk and water while whisking. Whisk until you have a perfectly smooth mixture, then whisk in eggs and 3 Tablespoons of butter. Pass mixture through a fine mesh sieve to remove any clumps. Let batter rest for 10 minutes to 1 hour in refrigerator.

Heat a crepe pan or 10 inch skillet on medium heat until a drop of water will dance across the surface. Brush pan with melted butter. Pour 1/4 cup of crepe batter into pan, tilting pan to allow batter to cover the surface. When the bottom of the crepe is lightly browned, 30 seconds or so, flip the crepe and cook an additional 15- 20 seconds.

Serve immediately. Cool any extra crepes on a rack, then stack between wax paper sheets and seal in a freezer bag. Store in the freezer for another special breakfast. Shoot, with a bag of crepes in the freezer, maybe you can even treat yourself to a special breakfast on a weekday. Simply warm the crepe in a greased pan, pop open a jar of lemon curd, and give your morning a good start.

Warm Berry Sauce

makes 2 cups

2 cups berries, fresh or frozen (I like a mixed berries with no strawberries)

1/2 cup water

1/2 cup sugar

3 thin strips lemon zest

Combine ingredients in a sauce pan. Bring to a boil, then reduce heat and simmer for 10 minutes uncovered. Stir occasionally. Remove from heat and discard lemon zest. Serve berry syrup warm or room temperature.