



**crepe & tortilla
maker**



Instruction Booklet
Model CM1613

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, **DO NOT** immerse cord, plugs or the appliance in water or other liquid.
4. Use the appliance with the provided power base only.
5. Protect the appliance and power base from moisture. **DO NOT** allow water to be poured or splashed on the appliance or the power base.
6. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they **DO NOT** play with the appliance.
7. This appliance is not intended for use by persons, (including children), with limited physical, sensory or mental abilities or who lack the necessary experience and/or skills unless these persons act under the supervision of a person responsible for their safety or they were instructed by such a person on how to use the appliance.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
9. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty.
10. The use of accessories or attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
11. **DO NOT** use outdoors.
12. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
13. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
15. **DO NOT** use appliance for other than intended use.
16. **DO NOT** leave unit unattended while in use.
17. Extreme caution must be used when moving an appliance containing hot liquids.
18. Unplug the unit from the wall outlet:
 - if it malfunctions
 - if it is not being used
 - before cleaning

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

GROUNDING PLUG

To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

BEFORE FIRST USE

1. Read the instructions.
2. Remove all packing material and stickers. Do not remove the rating label.
3. Clean the baking surface by wiping with a damp cloth.
4. Season the baking surface by wiping with a paper towel moistened in a small amount of vegetable oil. This needs to be done only the first time that the crepe maker is used.
5. Discard the first crepe.

HOW TO USE

In all crepe batters, the proportions of flour, eggs and liquid can be varied to produce a thin, lacy crepe, a sturdier thicker crepe or an egg-y rich crepe. Adding butter or margarine adds flavour and makes removal from the pan easier. Oil may make crepes stick slightly. Sugar adds crispness but may make crepes break in rolling.

Since dessert crepes have a sweetened filling and/or sauce, you can use a basic batter without sugar for crepes you wish to fold or roll.

Making the first few crepes takes a little practice. After the first few you will master the art of crepe making.

1. Place the power base on a dry level surface.
2. Place the Crepe Maker on the power base and plug into the wall outlet.
3. **Warning:** Do not touch the baking plate. Appliance is getting hot!
4. After a few minutes, the indicator light will turn off. Now the Crepe Maker is hot and you can start baking.
5. Pour the crepe batter into the batter dish.
6. Hold the Crepe Maker by the handle. Turn the Crepe Maker so that the baking surface faces downward.
7. Hold the baking surface of the Crepe Maker into the batter dish for 3 seconds.
NOTE: Do not immerse the appliance too deep in the batter.
8. Move the Crepe Maker back and forth so that the complete baking surface is covered by batter. **NOTE:** Do not hold the Crepe Maker in the batter for more than 3 seconds. If the Crepe Maker is held too long in the tray, the crepe will not stick to the baking surface.
9. Place the Crepe Maker right-side up on a level surface.
10. The crepe is ready when it crepe has reached the desired browning degree and steam is no longer visible.
11. Hold and turn the Crepe Maker over a plate so that the crepe falls off onto the plate. If it sticks, loosen carefully at the edge with a plastic or wooden utensil.
NOTE: It is not required to brown the other side of the crepe.
12. For additional crepes follow the instructions above.

WARNING: DO NOT allow water to be splashed on appliance. If water is splashed on the appliance:

- Immediately unplug from the wall outlet
- Dry all surfaces of the appliance
- Allow time for the appliance or power base to dry completely
- Plug back into the wall outlet

SERVING

Starting with a pile of flat crepes, you can use them in a number of ways, depending on whether you want a simple sauced or a fancy filled crepe. They can be served cold, warm or hot, baked, broiled or crisp-fried in oil. Here are some ideas on handling crepes. See recipes for the ways to use various shapes.

- Crepes are folded in quarters...
when served plain (or spread with a thin filling) and served in sauce, or used “hot off the baking plate” for dipping in an appetizer dip.
- Or rolled...
when filled with a few spoonfuls of an entree or dessert mixture and quickly baked, broiled or filled with cold mouse, ice cream or whipped cream.
- Or folded into an envelope...
for small appetizers, ravioli-like entrees, crisp-fried treats of all kinds.
- Or stacked...
to make a cake (gâteau) or in a casserole dish, with appropriate fillings and toppings, served hot or cold.

How to Flame Crepes

- Generally, dessert crepes that are served in a sauce, in a chafing dish or skillet, are those you want to flame, both for extra flavour and dramatic effect. Any high-proof brandy, cognac, rum or liqueur can be used. Most popular are brandy, fruit-flavoured liqueurs such as Kirsch, Cointreau or Grand Marnier.
- To flame properly, crepes and the liqueur must be warm. When the crepes are ready, reduce heat to low, spoon on a few tablespoons of liqueur so it will float on top of the sauce. Do not boil or stir; let heat for a few minutes.
- Then with a long match (stand back) touch flame to edge of pan just above food until it lights. Let flame subside before serving. Never add additional liqueur if any flame is burning.

HELPFUL HINTS

- In all crepe batters, the proportions of flour, eggs and liquid can be varied to produce a thin, lacy crepe, a sturdier, thicker crepe or an egg-y rich crepe. Adding butter or margarine adds flavour and makes removal from the baking plate easier. Oil may make crepes stick slightly. Sugar adds crispness but may make crepes break in rolling. Since dessert crepes have a sweetened filling and/or sauce, you can use a basic batter without sugar for crepes you wish to fold or roll.
- Prepare one of the batter recipes an hour or more ahead of time and allow it to rest for at least one hour.

- Any unused crepes can be stored for several days in the refrigerator or a month in the freezer. Simply stack a batch on a sheet of foil or waxed paper and insert into a large plastic food storage bag and twist and fasten opening, pressing out as much air as possible. To use, allow crepes to warm up to room temperature. They will peel apart with just a gentle pull. If you're in a hurry, the stack can be warmed by covering with foil on a flat pan in a low oven.
- Stack crepes as you make them. No waxed paper is needed between them. You can keep crepes moist as you make them by covering the stack with a cloth, paper towel or foil. This is not necessary for crepes that will be filled and/or sauced and heated.
- If your crepes are not as dry or crisp as you like them, allow to bake several seconds longer.
- The first crepe or two may be lacy or have holes, particularly if the batter is frothy from blender-mixing or whipping.
- If crepes stick to Maker, check recipe - recipes using oil in place of butter or margarine or recipes including sugar can stick slightly. You may need to wipe surface of Crepe Maker with a bit of butter on a paper towel before the first crepe or between each dipping.

CARE AND CLEANING

1. Unplug from the wall outlet and allow the appliance to cool but still remain warm.
2. Clean by wiping with a damp cloth. NEVER immerse the plug, appliance and power base or place them under running water.
3. Clean the batter dish in warm soapy water.
4. Do not use any abrasive cleaning agents on any part of the appliance.
5. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty.

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
Crepe Maker is not working or it is not getting hot	Appliance is not plugged into the wall outlet	Plug into the wall outlet
Crepes are not round but serrated or misshaped	There is not enough batter in the batter dish and the Crepe Maker is touching the bottom of the batter dish	Pour more batter into the batter dish
After dipping the batter does not stick to the baking surface	The Crepe Maker is not held in the batter long enough. Batter is too thick	The dipping process should take about 3 seconds Add some liquid. The batter should have the consistency of whipping cream
The finished crepe sticks to the baking surface	The gluten in the flour has not had time to rest Batter with oil or sugar can make crepes stick to the baking surface	Let the batter rest for about an hour before baking Use less sugar and use butter or margarine instead of oil.
Crepes are fragile	Sugar makes crepes fragile	Use less sugar in the batter

RECIPES

We suggest you start with the batter recipes given here, they all dip, cook and release well on your Crepe Maker. They fold or roll well and keep for weeks in the freezer or days in the refrigerator.

IMPORTANT:

- Measure flour and liquid carefully, the batter consistency is important. Batter should resemble the consistency of thick heavy cream.
- If the crepe is sticking to the baking plate, allow the batter to rest for one hour before using.

Basic Batter

1 cup (250 ml)	all-purpose flour
2	eggs
1/2 cup (125 ml)	milk
1/2 cup (125 ml)	water
1/4 tsp. (1.5 ml)	salt
2 tbsp. (30 ml)	butter or margarine, melted

Use a wire whisk or mixer and combine flour, salt and eggs, add liquid gradually. Beat until smooth then add other ingredients.

Makes about 16 crepes.

Richer More Egg-y Crepes

1 cup (250 ml)	all-purpose flour, presifted
3	eggs
3/4 cup (180 ml)	milk
3/4 cup (180 ml)	water
1/4 tsp. (1.5 ml)	salt
2 tbsp. (30 ml)	butter or margarine, melted

Use a wire whisk or mixer and combine flour, salt and eggs, add liquid gradually. Beat until smooth then add other ingredients.

Makes about 16 crepes.

Cornmeal Crepes

Delicious with any Mexican style or any main dish filling.

1/2 cup (125 ml)	yellow cornmeal
1/2 cup (125 ml)	boiling water
3	eggs
1/2 tsp. (3 ml)	salt
1/2 cup (125 ml)	all-purpose flour, presifted

2 tbsp. (30 ml) butter or margarine, melted
3/4 cup (180 ml) milk

Combine cornmeal and water, stir until smooth and let cool slightly.
Add eggs, salt, flour and butter or margarine. Stir until smooth. Add milk.

Stir batter occasionally when dipping as cornmeal tends to settle to the bottom.

Buckwheat Crepes

Makes a flavourful, 'wheaty' crepe for entrees

1 cup (250 ml) buckwheat pancake mix
[or 2/3 cup (160 ml) buckwheat flour plus 1/2 tsp. (3ml) salt]
1 egg
1 cup (250 ml) milk
3 tbsp. (45 ml) butter or margarine, melted

Use a wire whisk or mixer and combine pancake mix and eggs, add liquid gradually.

Beat until smooth then add butter or margarine ingredients.

Pigs in Blankets

1 batch crepes (about 16)

Pork sausage links (pre-cooked and browned) or frankfurters cut in half

Prepared Mustard

Oil

Fold and roll a crepe (brown side up) around sausage which has been topped with mustard. Heat 1/4" (6 mm) oil in skillet over medium heat until hot but not smoking. Fry crepes a few at a time in hot oil, first seam side down, then turn. Watch carefully as they will brown and crisp quickly. Serve hot.

Note: For smaller appetizers, cut into 1-1/2" to 2" (3.75 cm x 5 cm) lengths, secure with toothpicks.

Cream Cheese 'et cetra'

1 batch crepes (about 16)

1 8 oz (225g) package cream cheese

Seasonings: Use anything that goes well with cream cheese, such as sliced olives, bacon bits, anchovy filet or paste, dash of Worcestershire sauce, jam, horseradish, relish, et cetera.

Oil

Cut chilled cream cheese into approximately 16-1/2 oz (14g) slices; place one in the center of each crepe, brown side up. Top with one of the seasonings. Fold crepes into a tight envelope and place seam side down on a plate. Heat 1/4" (6mm) oil in a skillet over medium heat, until hot but not smoking. Fry crepe envelopes a few at a time, seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towels and serve hot.

Swiss-Salami

Crepes
Sliced Swiss cheese
Sliced salami (or boiled ham)

Cut cheese and salami into thin 1/4" (6 mm) julienne strips about 3" (7.5 cm) long or less. Arrange 4-5 strips of each down the center (brown side) of each crepe. Fold crepe over filling. Heat 1/4" (6 mm) oil in skillet over medium heat, until hot but not smoking. Fry a few at a time, first seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on paper towels and serve hot.

Tacos

1 batch cornmeal crepes (about 16)
1 lb. (454 g) ground beef
2 small onions, chopped fine
1 envelope Taco Seasoning Mix
3/4 -1 cup(250 ml) water (see filling recipe on package for amount)

In a large skillet, brown and cook beef and onions until meat is crumbly and onions tender. Drain excess fat. Add seasoning mix and water, simmer 15-20 minutes. Spoon a heaping tablespoons or two of hot filling across the center of each crepe; brown side down. Roll crepes over filling and keep warm in a low oven. Serve topped with a little hot or mild bottled Taco Sauce. Optional toppings: shredded lettuce, shredded sharp cheese, chopped fresh tomatoes.

Blinis

1 batch buckwheat crepes, warm (about 16)
1 4oz. (112 ml) jar, red caviar
2 cups (500 ml) sour cream
3 hard cooked eggs, chopped finely
1 onion (large) chopped finely

Use freshly made crepes or warm those from the freezer or refrigerator in a low oven. Combine caviar and sour cream and place in serving bowl. Place eggs and onion in serving bowls. Let guests spoon a little of each onto a crepe, fold and enjoy.

Blintzes

1 batch crepes (about 16)
2 cups (500 ml) small-curd cottage cheese
1 egg, well beaten
1 tbsp. (15 ml) sugar
1 tsp. (5 ml) grated lemon rind

Combine cheese, egg, sugar and rind. Place a spoonful of mixture in the center of each crepe, brown side up. Fold the crepe sides over the filling to make a

tight envelope. Place on a plate seam side down. Heat 1/4" (6 ml) of oil in a skillet over medium heat until hot but not smoking. fry a few blintzes at a time, first seam side down and then turn. Watch carefully as they will brown and crisp quickly. Drain on a paper towel and serve hot. If desired, top with sour cream, applesauce, fresh fruit or confectioners' sugar.

Pork or Chicken Egg Rolls

1 batch	crepes (about 16)
2 cups (500 ml)	finely diced cooked pork or chicken
1 can (1 lb./454g)	meatless or chicken chow mein
1 tbsp. (15 ml)	soy sauce
2 tbsp. (30 ml)	oil
	Prepared mustard, hot or mild

In a bowl combine pork or chicken, chow mien and soy sauce. Spoon a heaping tablespoon or two across center of each crepe, brown side up. Fold crepes over filling and place seam side down on a plate. Heat oil in a skillet over medium heat until hot but not smoking. Fry crepe envelopes a few at a time, first seam side down, then turn. Watch carefully as they will brown and crisp quickly. Drain on a paper towel and serve hot with mustard or Chinese sauce. Good with hot rice and a salad of shredded cucumbers and carrots.

Chinese Sauce

1 tbsp. (15 ml)	cornstarch
1 tbsp. (15 ml)	water
1 cup (250 ml)	chicken broth
1 tbsp. (15 ml)	soy sauce
1 tbsp. (15 ml)	dry sherry
1/2 tsp. (5ml)	sugar
	salt and pepper to taste

In a small saucepan, combine cornstarch and water. Add chicken broth, soy sauce, dry sherry, sugar and salt and pepper. Simmer until thickened, stirring constantly.

Curried Chicken Crepes

1 batch	crepes (about 16)
4 tbsp. (60 ml)	butter or margarine
1	onion, medium
1 cup (250 ml)	celery, finely diced
2 tbsp. (30 ml)	all-purpose flour
1/2 tsp. (3 ml)	salt
1/4 tsp. (1.5 ml)	pepper
2 tsp. (10 ml)	curry powder
1 cup (250 ml)	chicken broth
3 cups (750 ml)	diced cooked chicken
1/2 cup (125 ml)	sour or heavy cream

Preheat oven to 375°F (190°C). Melt butter in a large skillet; add onion and celery and sauté until just tender-crisp. Stir in flour and seasonings and cook 5 minutes. Add broth and bring to simmer until thickened. Remove from heat and stir in chicken and cream. Place heaping tablespoon or two of mixture across center of each crepe, brown side out. Roll and place seam side down, in a buttered 13" x 9" (33 cm x 23 cm) baking pan. Brush or drizzle with melted butter. Bake 20-25 minutes or until hot and bubbling. Serve with crepes: Chutney, peanuts, shredded coconut, bacon bits.

Beef Stroganoff Crepes

1 batch	crepes (about 16)
1/4 cup (60 ml)	butter or margarine
1/2 cup (125 ml)	onions, minced
1 lb. (454 g)	ground beef [or 2 cups (500 ml) finely chopped cooked roast beef]
2 tbsp. (30 ml)	all-purpose flour
2 tsp. (10 ml)	salt
1/4 tsp. (1.5 ml)	pepper
1/4 tsp. (1.5 ml)	paprika
1 10-1/2 oz.(294 g)	can condensed cream of mushroom soup
1 cup (250 ml)	sour cream

Preheat oven to 350°F (190°C). In a skillet, over medium heat, melt butter until hot, add onions and fry until golden. Add meat and next four ingredients. Fry, stirring until meat is brown. Add undiluted soup; simmer 10 minutes, stirring occasionally. Remove from heat and stir in cream. Place heaping tablespoon or two of mixture across center of each crepe, brown side out. Roll and place seam side down in buttered 13" x 9" (33 cm x 23 cm) casserole. Drizzle or brush with melted butter. Bake 15 - 20 minutes until hot. Serve with additional sour cream, chopped parsley or chives.

Fresh Mushroom Crepes

1 batch	crepes (about 16)
1 lb. (454 g)	fresh mushrooms
1/4 cup (60 ml)	butter
1/2 tsp. (3 ml)	salt
1/4 tsp. (1.5 ml)	pepper
1/2 tsp. (3 ml)	seasoned salt
2 packets	beef bouillon
4 tbsp. (60 ml)	dry white wine
1 cup (250 ml)	dairy sour cream
2 tbsp. (30 ml)	chives, minced

Melt butter in a skillet, slice mushrooms and sauté about 4 minutes. Add salt, pepper, seasoned salt, bouillon and wine. Cook over medium heat for several minutes. Stir in sour cream and chives. Heat but do not boil. Spoon about 4 tablespoons mushrooms and sauce onto center of crepes, brown side down, and fold over.

Ham'n Eggs Hollandaise

- 1 batch basic or buckwheat crepes
- Sliced boiled ham, circles preferably
- Hard boiled eggs, sliced (or soft scrambled eggs)
- Asparagus spears, fresh or frozen cooked (optional)
- Melted butter or margarine
- Hollandaise Sauce (about 1/4 cup (60 ml) per crepe)

Preheat oven to 350°F (190°C) . Assemble desired number of crepes by placing a slice of ham on each crepe, brown side down. If necessary, trim ham slice to fit. Arrange 4-5 slices of egg or a heaping spoonful of scrambled eggs and 3 or 4 asparagus spears across center. Spoon on a coating of Hollandaise sauce. Roll crepe and place seam side down in buttered baking dish. Brush or drizzle with melted butter. Bake 10-15 minutes until hot. Serve with additional warm Hollandaise sauce or cheese sauce.

Crepes Florentine

- 10-12 crepes
- 1 10 oz.(280 g) package frozen chopped spinach
- 4 tbsp. (60 ml) butter or margarine
- 3 tbsp. (45 ml) all-purpose flour
- 1 cup (250 ml) milk
- 1/2 tsp. (3 ml) salt
- 1/8 tsp. (pinch) nutmeg
- 1/8 tsp. (pinch) pepper
- 1 cup (250 ml) Swiss cheese, shredded or diced
- 1 tsp. (5 ml) onion,grated
- melted butter or margarine
- Parmesan cheese, grated

Preheat oven to 375°F (190°C) . Cook spinach and drain well; set aside. Melt butter in a large (2 quart/litre) saucepan; remove from heat and add flour, stirring until well mixed. Add milk; return to heat and stir until smooth and thickened. Add salt, nutmeg, pepper, cheese, onion and spinach. Blend well; remove from heat when cheese is melted. On each crepe, brown side up, place on heaping tablespoon of spinach filling. Roll and place seam side down in a buttered 9" x 9" (22.5 x 22.5 cm) baking pan. Brush or drizzle with melted butter, sprinkle with grated parmesan cheese. Bake 15-20 minutes or until hot.

Variations: To spinach filling add finely diced cooked ham or before rolling, sprinkle filling with crumbled crisp bacon.

Crepes Manicotti

- 1 batch crepes (about 16)
- 16 oz. (900 g) ricotta cheese
- 1/2 lb. (225 g) mozzarella cheese, diced in 1/2" cubes
- 1/2 tsp. (3 ml) salt

1/8 tsp. (pinch)	pepper
2	eggs
1/4 cup (60 ml)	grated parmesan cheese
2 tbsp. (30 ml)	butter or margarine
1 tsp. (5 ml)	oregano (optional)
16 oz. (500 ml)	Italian-style tomato sauce

Preheat oven to 350°F (190°C). Mix all ingredients except tomato sauce. Place heaping tablespoon of mixture down center of each crepe, brown side down. Roll to cover filling and place each, seam side down, in at 13" x 9" (33 x 23 cm) casserole. Cover center of the row of crepes with tomato sauce. Top with additional parmesan cheese if desired. Bake for 25-30 minutes or until hot and bubbling. Serve two or three crepes per portion.

Seafood Crepes with Shrimp Sauce

8-10	crepes
2 tbsp. (30 ml)	butter or margarine
1/2 cup (125 ml)	green onions or scallions, thinly sliced
3/4 cup (180 ml)	celery, thinly sliced
1 cup (250 ml)	Dungeness or king crabmeat, flaked (6 ounces, 170 g)
1 cup (250 ml)	cooked tiny shrimp (6 ounces, 170 g)
1/2 cup (120 ml)	mayonnaise
2 tbsp. (30 ml)	pimento, diced
1 tsp. (5 ml)	curry powder
1 tsp. (5 ml)	lemon juice

Sauce

10 oz. (294 g) can	condensed cream of shrimp soup
1 tsp. (5 ml)	lemon juice
1/2 can	milk or half-and-half

Preheat oven to 350°F (190 °C). In a small skillet, sauté onions and celery in butter until tender-crisp. Combine remaining ingredients in a bowl; add celery and onion mixture. Place 1-2 heaping tablespoons of filling across the center of each crepe, brown side down, and roll. Place in a buttered 9" x 11" (23 x 27 cm) baking dish; cover with aluminum foil. Bake 15 - 20 minutes or until hot. Serve with hot sauce.

To make sauce, combine ingredients in a saucepan and heat, stirring until smooth and hot.

Mexican Enchiladas

12	cornmeal crepes
1 lb. (454 g)	ground beef
1/2 cup (120 ml)	green or yellow onions, chopped
10	pitted ripe olives, sliced
1 tsp. (5 ml)	salt
1 clove	garlic, minced

1-2 tsp. (5 -10 ml) chili powder
1-3/4 cups (430 ml) cubed sharp Cheddar cheese

Sauce

2 cups (500 ml) tomato puree or sauce
6 oz (170 g) can tomato paste
1 onion (small), minced
1 tsp. (5 ml) salt
2 tsp. (10 ml) sugar
1 clove garlic, minced
1-2 tsp. (5-10 ml) chili powder

Preheat oven to 350°F (190°C). In a large skillet, cook ground beef and onions until onions are soft and meat browned. Remove from heat, drain excess fat. Stir in olives, salt, garlic, chili powder and 1 cup (250 ml) of cheese. Place 1-2 heaping spoonfuls across center of each crepe, brown side down. Place seam side down in a buttered 9" x 13" (23 x 33 cm) baking dish. Pour sauce down center of crepes. Bake 20-25 minutes or until hot and bubbly.

To make sauce combine all ingredients in a saucepan. Bring to a boil and simmer for 10 minutes. Stir in remaining 3/4 cup (180 ml) of cheese. Taste for seasoning. Add extra chili powder if desired.

Turkey Hash Crepes

1 batch crepes (about 16)
2 cups (500 ml) cooked turkey, diced
1 cup (250 ml) bread stuffing (leftover or dry mix)
1 cup (250 ml) giblet gravy
1 egg, slightly beaten
Cream or milk as needed

Preheat oven to 375° (190°C) . Combine turkey, stuffing, gravy and egg. Add cream or milk to moisten, if necessary. Place a heaping tablespoon or two of mixture across the center of each crepe, brown side down. Roll and place seam side down in a butter 9" x 9" (22.5 x 22.5 cm) baking pan. Bake 15-20 minutes or until hot. Serve with any extra leftover gravy or with warmed cranberry sauce.

Lasagna Casserole

1 batch crepes (about 16)
1 quart (litre) homemade sauce
1 lb. (454) ground beef (if not used in sauce)
15 oz. (420 g) ricotta cheese
8-12 oz.(224 - 336) mozzarella cheese, thinly sliced
1/2 cup (120 ml) parmesan cheese,grated

Preheat oven to 350°F (190°C). In a large skillet, brown beef (if used) until crumbly. Pour off excess fat and add to tomato sauce; bring to a boil; remove from heat. In at 13" x 9" (33 x 23 cm) baking pan, spread 1 cup (250 ml) of sauce. Top with 5-6 crepes, overlapping as necessary. Spread with 1/2 of

ricotta, 1/3 of cheese slices, 1/3 of grated parmesan and 1 cup (250 ml) of sauce. Repeat. Top with remaining crepes, sauce, mozzarella and parmesan. Bake for 30 minutes or until bubbling hot. Let stand 10 minutes before serving; cut in squares.

Dessert Crepes

Bananas in Wine Sauce

8	crepes
4	bananas, medium-ripe
	lemon juice
4 tbsp. (60 ml)	butter
1/2 cup (125 ml)	dark brown sugar
1/2 tsp. (3 ml)	cinnamon
1/4 tsp. (1.5 ml)	nutmeg
1/3 cup (85 ml)	dry red wine

Preheat oven to 375°F (190°C). Peel and cut bananas in half, lengthwise. Sprinkle and toss with a little lemon juice to keep from darkening. Combine remaining ingredients in a saucepan, bring to a boil. Simmer, stirring 10-15 minutes until syrupy. Roll half of a banana in each crepe, brown side down. Place seam side down in a buttered 9" x 9" (22.5 x 22.5) baking pan. Pour syrup over crepes. Bake 10-15 minutes until bananas are soft. Serve hot.

Sour Cream and Strawberries

1 batch	crepes (about 16)
2 cups (500 ml)	dairy sour cream
3 tbsp. (45 ml)	sugar
2 tbsp. (30 ml)	orange liqueur (Cointreau or Grand Marnier), optional
2 cups (500 ml)	sweetened sliced strawberries
2 tbsp. (30 ml)	butter or margarine
	Confectioners' sugar

Combine sour cream, sugar and orange liqueur, if desired. Spread crepes with an equal amount of the sour cream mixture and a few sliced berries; roll up. Arrange rolls in shallow casserole, cover and store in refrigerator until serving time. To heat, melt butter or margarine in crepes Suzette or blazer pan of chafing dish over direct high flame. Heat crepe rolls, turning carefully to heat evenly. Add remaining strawberries: heat. Sprinkle with confectioners' sugar.

To flame, use 1/4 cup (60 ml) orange-flavoured liqueur and follow the directions in the "How to Flame Crepes" section on page 4.

Mincemeat with Rum Sauce

8 crepes	
2 cups (500 ml)	prepared mincemeat
1/4 cup (60 ml)	butter or margarine

1/2 cup (125 ml)	sugar
1 tsp. (5 ml)	lemon rind,grated
1/4 cup (60 ml)	light rum
1	egg, beaten

Spread mincemeat evenly on crepes, brown side out; fold each in quarters. Melt butter in a chafing dish or skillet; add sugar, rind and rum. Stir over medium heat until sugar is dissolved. Reduce heat to low. Add a few spoonfuls of the syrup to the beaten egg and beat until foamy. Add egg mixture to rest of the syrup. Add crepes and warm over low heat.

Blueberry Crepes

1 batch	crepes (about 16)
2 cups (500 ml)	vanilla pudding
1 cup (250 ml)	heavy cream, whipped
1/4 tsp. (1.5 ml)	nutmeg

Sauce

1/2 cup (120 ml)	sugar
1 tbsp. (15 ml)	cornstarch
1/4 cup (60 ml)	water
1/4 cup (60 ml)	light corn syrup
2 tsp. (10 ml)	lemon juice
2 cups (500 ml)	blueberries, fresh or frozen

Combine pudding, cream and nutmeg. Place 2-3 heaping tablespoons of the mixture across the center of each crepe, brown side down, and roll. Place on a serving plate. Top with sauce and, if desired, a spoonful of sour cream or additional whipped cream.

To make the sauce mix sugar and cornstarch in a saucepan. Stir in water, corn syrup and lemon juice until smooth. Stir in blueberries. Cook, stirring constantly, until sauce comes to a boil and is thickened. Refrigerate until cool.

Orange and Cream Cheese Palascintas

1 batch	crepes (about 16)
8 oz. (225 g)	cream cheese, softened
1/4 cup (60 ml)	butter or margarine, softened
2 tbsp. (30 ml)	sugar
1 tsp. (5 ml)	vanilla
1 tsp. (5 ml)	lemon rind, grated

Sauce

2/3 cup (160 ml)	orange marmalade
1/3 cup (85 ml)	orange juice
2 tbsp. (30 ml)	butter or margarine
1 tbsp. (15 ml)	lemon juice
1-1/2 tsp. (8 ml)	grated lemon rind

Blend filling ingredients and beat until light and fluffy. Spread each crepe, brown side down, almost to the edge with filling and roll. Place in a well-buttered chafing dish or skillet, seam side down. Make sauce by combining ingredients in a saucepan over medium heat. Boil gently until well combined and slightly thickened, about five minutes. Pour over crepes and heat until sizzling.

Optional: Add 1 cup (250 ml) well-drained mandarin oranges.

To flame, use 1/4 cup (60 ml) orange-flavoured liqueur and follow the directions in the “How to Flame Crepes” section on page 4.

Variation: Substitute apricot or peach jam for marmalade, or serve with hot, spiced applesauce instead of sauce.

Crepes Melba

8	crepes
10 oz. (280 g)	frozen raspberries
10 oz. (280 g)	frozen peaches or 4 fresh peaches, peeled and sliced
1 tbsp. (15 ml)	cornstarch
1 tbsp. (15 ml)	water
8 scoops	Vanilla ice cream, slightly soft

Defrost fruit, Heat raspberries in a saucepan. Drain peaches if frozen. Combine cornstarch and water; add to raspberries. Cook until thickened and clear; add peaches. Spoon ice-cream onto a crepe, brown side down, fold sides of crepe over ice cream and serve immediately with hot sauce.

Gateau Mocha

1 batch	crepes (about 16)
1 package	vanilla instant pudding (six-serving size)
1 cup (250 ml)	heavy cream
2 tbsp. (30 ml)	confectioners' sugar
2 tbsp. (30 ml)	cocoa
1 tbsp. (15 ml)	instant coffee powder

Prepare instant pudding as package directs; let stand until firm. Combine remaining ingredients and beat at high speed until cream is stiff; refrigerate. Place a crepe on a serving plate and spread evenly with a thin layer of pudding, using a spatula. (Do not stir pudding). Place another crepe on top and spread. Repeat until all crepes are used. Frost stack of filled crepes (top and sides) with whipped cream frosting. Chill until served. Cut in wedges with a sharp knife. Do not keep more than 12 hours as pudding may liquefy.

Variations: Substitute chocolate or lemon instant pudding and plain sweetened whipped cream. Top with toasted slivered almonds.

Fruit and Yogurt

Crepes
Yogurt, plain or vanilla
Fruit jam, syrup, preserves or sundae topping

For a quick dessert, thin any kind of fruit jam or preserves slightly with water or orange juice (use syrup or topping without thinning). Heat and stir for a minute or two in a saucepan. Place several spoonfuls of yogurt on a crepe (brown side down); roll. Spoon hot sauce over.

Crepe Suzettes

1 batch	crepes (about 16)
1/2 cup (120 ml)	unsalted butter or margarine
4 tbsp. (60 ml)	sugar
1/2 cup (125 ml)	orange juice
1 tsp. (5 ml)	orange rind, grated
1/4 tsp. (1.5 ml)	lemon rind, grated
1/4 cup (60 ml)	orange liqueur (Cointreau or Grand Marnier)
2 tbsp. (30 ml)	rum or brandy

Make sauce in a chafing dish or large skillet over low heat, stirring ingredients until butter or margarine melts. Add 3 tablespoons orange liqueur. Fold crepes in quarters and arrange in sauce. Simmer 10 minutes over low heat, turning crepes and basting with sauce. Pour remaining liqueur, rum or brandy in center (do not stir). Let heat for a minute. Then light with a match and serve when flame dies down.

Peanut Butter Plus

Blend smooth or chunky peanut butter with a little softened butter or margarine until spreadable. Spread thinly on a crepe, brown side down. Then add any of the following: jam, jelly, marshmallow whip, bacon bits, sweet relish. Roll and serve cold or heat in a little butter in a skillet.

Sundae Crepes

Roll a scoop of any flavour ice cream in a crepe and top with sundae sauce. Or for ice cream cups, brush unbrowned side of each crepe with melted butter, place snugly over bottom of muffin or custard cups (buttered side up) and bake in 375°F (190°C) oven until crisp, about 10 minutes. Cool and fill with ice cream, pudding, gelatin dessert or fruit.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

****The original sales receipt is the only acceptable proof of purchase****

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Canada, at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

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Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

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Type of payment Cheque/Money Order Visa MasterCard

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To contact our Customer Service Department:

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