



Related Recipe(s) on the Following Page(s)

Crab Stuffed Crepes with Maryland Style Gravy

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 2

Ingredients:

2 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

6 oz. Crab Mousse (see Related Recipe)

16 oz. Whole Eggs

1 Tbsp. Cajun Spice

3 oz. OLD BAY® Béchamel Sauce (see Related Recipe)

2 oz. Roasted Red Bell Peppers , diced

1 tsp. Chives

Directions:

1. Preheat griddle pan to medium heat.
2. Whisk eggs together with Cajun spice. Dip Mission® Grill-Ready™ Par-Baked Tortillas in egg mixture and place on griddle pan, turning once until lightly golden on both sides. Remove from heat.
3. Place three ounces of Crab Mousse in the center of each tortilla and roll to close with Crab Mousse showing on both ends.
4. Place in 350° convection oven for approximately 10 minutes or until Crab Mousse is heated throughout.
5. Ladle OLD BAY® Béchamel Sauce over crepes and garnish with diced roasted red peppers and chives.



Recipes

MISSIONFOODSERVICE.COM



OLD BAY® Béchamel Sauce

Serves 1

Ingredients:

- .5 oz. Shallots , chopped
- 1 oz. Unsalted Butter
- 1 oz. All Purpose Flour
- 20 oz. Heavy Cream
- 16 oz. Whole Milk
- 1 tsp. Crab Base
- 1 oz. Old Bay® Seasoning

Directions:

1. Place butter and shallots in sauce pan over medium heat. Sauté until translucent. Add in flour, stir to combine.

Crab Mousse

Serves 1

Ingredients:

- 16 oz. Cream Cheese
- .5 oz. Fresh Chives , chopped
- .5 oz. Fresh Cilantro , chopped
- 12 oz. Fresh Crab Meat , back fin
- 1 tsp. Cajun Spice

Directions:

1. Fold all ingredients together.
2. Label, date and refrigerate.