



The William Miller House Bed and Breakfast

Richmond, Virginia 23220
804.254.2928
www.WilliamMillerHouse.com

Miller House Stuffed Omelet Crepes

Special equipment: NONE

Ingredients

1 recipe crepes or eight six-inch purchased crepes	½ cup chopped red sweet pepper
6 eggs lightly beaten	¼ cup chopped onion
1/3 cup water	2 ounces Tillamook cheddar cheese, shredded
1/8 teaspoon salt	Fresh Salsa or Your favorite bottled salsa
1/8 teaspoon ground black pepper	<i>(We make our own @ The William Miller House)</i>
2 Tablespoons butter or margarine	
6 ounces Black Forest Ham, diced (about 1 ¼ cups)	

Prepare homemade crepes, if using. Extra crepes may be stacked with waxed paper in between, placed in freezer containers, and chilled up to three days or frozen for up to 3 months.

In a medium bowl combine eggs, water, salt and pepper; set aside. In a large non-stick skillet, heat butter over medium heat. Cook ham, peppers, and onion in hot butter for 3 to 4 minutes or until vegetables are tender.

Pour egg mixture over ingredients in the skillet. Cook over medium heat without stirring until mixture begins to set on the bottom and around the edge. Using a large spatula, lift and fold partially cooked egg mixture so that the uncooked portion flows underneath. Continue cooking and folding over medium heat for 2 or 3 minutes or until egg mixture is cooked through – but still glossy and moist. Remove from heat. Sprinkle with cheese. Cover and let stand 2 minutes until the cheese melts.

To serve, divide the egg mixture into four portions. On each of four plates overlap two crepes, browned side down. Spoon one portion of the egg mixture onto overlapped crepes. Roll crepes around egg mixture*. Top with salsa.

Makes 4 servings.

* If crepes are difficult to roll, warm them for a few seconds, one at a time, in an 8 inch skillet over medium heat.

CREPES

In a small mixing bowl, combine 1 beaten egg, ¾ cup milk, ½ cup all-purpose flour, 1 teaspoon cooking oil, and a dash of salt. Beat with a fork until or whisk until smooth. Heat a lightly greased 6-inch skillet over medium heat; remove from heat. Spoon in 2 tablespoons of batter; lift and tilt skillet to spread the batter. Return to heat; brown on one side only. Invert over paper towels to



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remove crepe. Repeat with remaining batter, lightly greasing skillet occasionally.
Makes 11 or 12 crepes.