

Wild Alaska Salmon Crêpes with Stir-fried Vegetables



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 24 (2 each)

Ingredients:

Crêpes:

18 oz. (3 cups) flour, all-purpose

6 oz. (3 each) eggs, large

3 3/4 cups milk

1 tsp. salt

Sauce:

1 cup ketchup

1/2 cup soy sauce

2 Tbsp. honey

2 Tbsp. cornstarch

Filling:

1/2 cup vegetable oil

4 lbs. (20 cups) fresh or frozen stir-fry vegetables

2 tsp. Chinese five-spice powder

Salt and freshly ground black pepper, as needed

Sesame seeds for garnish

Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside.
2. To make crêpes: combine flour, egg, milk and salt. Mix batter well. Heat a small non-stick crêpe pan sprayed with pan release spray. Using a 1 oz. ladle, pour batter into pan, tilting pan to coat bottom of pan. Cook about 1 minute. When sides of crêpe begin to release from pan, flip and cook the other side briefly. Repeat, making 48 crêpes.
3. Combine ketchup, soy sauce, honey and cornstarch; mix thoroughly. Set aside.
4. Heat oil in wok or large sauté pan. Stir-fry vegetables until tender-crisp. Stir in the sauce mixture and five-spice powder. Cook until slightly thickened. Gently stir in the salmon chunks; season with salt and pepper.
5. For each serving, portion 1/2 cup salmon-vegetable mixture onto the center of each crêpe. Roll snugly; repeat.
6. To serve, portion 2 filled crêpes per plate. Sprinkle with sesame seeds.

Tip:

Use 6" flour tortilla in place of crêpes.