

Shrimp and Asparagus Crepes

1 pound fresh asparagus

4 tablespoons butter

1 cup chopped onion

1 teaspoon fresh minced garlic

1 teaspoon fresh thyme leaves

1 pound small to medium raw shrimp, peeled, tail removed

2 tablespoons dry white wine

3 tablespoons chopped flat-leaf parsley

Sauce:

Wash the asparagus. Break off the tough ends. Steam in a vegetable steamer or in the microwave for 3 to 5 minutes, or until crisp-tender. Cool and cut on the diagonal into 1" pieces. Set aside.

Melt 4 tablespoons butter in a heavy skillet.

Sauté the onion and garlic for 5 minutes. Stir in the thyme and shrimp. Sauté, stirring, for 2 to 3 minutes or until the shrimp is pink and just cooked through. Add the wine and cook a minute longer to reduce some of the wine. Stir in the parsley and asparagus.

Make the sauce according to the following recipe. Stir 1 cup of the sauce before cheese is added.

Fill crepes with this filling. Roll them and place, seam side down, in a buttered shallow baking dish.

Just before baking, drizzle over the cheese sauce and bake in a 350 ° F. oven for 20 to 25 minutes or until bubbly and hot through.

Serve with a medley of fresh fruit.

Mornay Sauce:

4 tablespoons butter

4 tablespoons flour

3 cups heated whole milk

2 teaspoon kosher salt

1/4 teaspoon cayenne

1 cup shredded gruyere cheese

Heat the butter in a heavy saucepan. Stir in the flour. Cook for 2 minutes over medium heat, stirring often. Do not brown.

Whisk in the heated milk, whisking until mixture thickens. Season with salt and pepper.

Remove one cup of the sauce to go into the shrimp filling.

Stir cheese in remaining sauce, stirring until melted and smooth.