

## Mexican Crepes

### Crepes

2/3 C sifted flour  
1 C milk  
3 beaten eggs  
1/2 t. salt

Mix the above in a blender until the consistency of cream. Refrigerate for 30 minutes to 2 hours. Make crepes using a crepe pan (it works much faster if you have 2 pans going at a time). Cook on one side. Place between sheets of waxed paper until time to assemble (these can be frozen ahead of time).

### Sauce

1 1 lb. can of tomatoes  
1 small can of green chilis  
t. t. cumin  
1 medium ion, chopped  
2 cloves garlic  
salt to taste  
1 pint sour cream

1 box of processed American cheese (Velveeta)

Sauté the onion in oil. Add tomatoes, chilis, garlic and seasonings. Simmer for a few minutes and cool. Stir in sour cream. Roll a finger-sized strip of Velveeta in each crepe. Pour the sauce over the top. Bake 15 minutes at 325° or until bubbly. The whole dish can be made ahead and frozen. If you do that, allow 1 hour for it to bake. This is a great luncheon or brunch dish.  
Serves 4-6.