

APPLE CIDER, HOT SPICED MIX

Apple Cider	1 gal
Cinnamon, ground	1 tsp
Nutmeg, ground	1½ tsp
Brown sugar	½ cup + 2 tsp
Lemon juice, fresh	1½ tsp
Orange juice concentrate	1½ tsp

Mix and heat

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BLOODY MARY MIX

In a gallon jug mix:

Salt	1 tsp
Celery salt	1 tsp
Black pepper, course ground	1 tsp
Garlic salt	½ tsp
Worcestershire sauce	3 oz
Sweet & Sour Mix	6 oz
Fill to top with tomato juice*	

Marinate 24 hours before serving

*Reserved, strained juice from canned tomatoes maybe use up to a 50-50 mix with canned tomato juice.

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The original recipe was:
 Sacramento Tomato Juice
 Butchers grind black pepper (use fresh ground)
 Celery Salt
 Worcestershire Sauce
 Horseradish
 Sweet and Sour mix (caused the mix to go bad if over two days old but was delicious when made. (Use fresh squeezed lemon juice)—DF

RUM BATTER, HOT BUTTERED

Medium brown sugar	1 lb
Butter room temperature	4 oz
Nutmeg, ground	½ tsp
Cloves, ground	¼ tsp
Salt	⅛ tsp

Mix sugar and butter completely, add in remaining ingredients.

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HOT BUTTERED RUM

In a warmed 8 oz glass mug add:
 1 oz rum
 2 barspoons (1 tsp) rum batter

Fill glass with boiling water. Garnish with cinnamon stick.

BASIC CREPES

Makes 12 crepes

Flour	1 cup
Eggs, whole, fresh, room temperature	3
Milk	1½ cup
Oil or melted butter	½ cup
Salt	pinch

Sift flour and salt together into mixing bowl. Mix thoroughly with eggs to form a thick paste. Gradually add milk, whisk until smooth—DO NOT OVER BEAT. Batter will have the consistency of thick cream. Cover bowl and refrigerate 2 hours or more (overnight.) Brush a hot crepe pan, 6½ to 7 inches in diameter, with butter or oil. Pour in 1½ to 2 Tbsp batter, tipping pan to coat it with a thin layer. When edge of crepe starts to brown, turn crepe and brown other side. Repeat process, adding oil or butter as needed.

If you over beat the batter, it became foamy and if you cooked crepes with foamy batter you ended up with lots of tiny air holes in the crepes. Also, after the batter was strained it was to sit in the walk-in for several hours so that all the air would rise to the top and be eliminated. You're correct—it was strained to assure no lumps.

MAKING CREPES AT THE PAN

I had the opportunity to make the crepes many times and I can tell you that the process I was taught was

1. Preheat the pans upside down with one pass on the wheel.
2. Grease bottom of pan with butter by rubbing it on a butter soaked towel that was set up next to the wheel.
3. Dip the bottom of the pan in the batter, flip it over, and send it around on the wheel at a slow clip with the pan handles facing out.
4. When the edges of the crepe were dry (usually one pass, sometimes two) you take the pan off the wheel, flip it over, and pound it on a napkin-covered pad (so no, you only cook on one side). This dislodges the crepe from the pan and leaves it on the napkin.
5. As more crepes get done, you simply pound the pan on top of the first crepe and thus make a stack.

If you were really good at it you could have 4 or 5 pans going at once and crank out a stack quickly. You also learned to do the dip and let enough drip off the center so that the crepe ended up uniformly even but not so thin that it tore easily or developed holes. Depending on the dish of course, some crepes ended up getting "cooked" again in the microwave or oven so some would get more done than others ultimately.

—Bradley C. Wise

ALPINE CHEESE SIZZLE

There seems to be a lot of interest and speculation on the recipe for the cheese in the Alpine Cheese Sizzle. I was on the management team at Sutter Street when we transitioned from making the cheese in-house to outsourcing the cheese to a manufacturer. It got to the point that we could not keep up with the demand because of all of the new restaurants opening. I think the quality of the cheese suffered when we outsourced it, the smaller "homemade" batches were better. The cheese was processed at the Sutter Street restaurant in the large basement where the prep kitchen and "cheese room" were located. In the cheese room there was a large stainless steel open box, 3' wide x 4' long x 2' tall. In this "box" there were 2 large stainless steel corkscrews at the bottom that turned in opposite directions. The box and screws had steam jackets (steam provided by the San Francisco Steam Company) to provide the heat to melt the cheese. 100 pounds of New York Sharp Cheddar and 100 pounds of Gruyere cheese were slowly added in 5-10 pound chunks into the box as the screws slowly turned. Once the cheese was totally melted and blended, a quantity of toasted all-purpose flour was added. The flour had been slowly toasted in large baking pans, turning the flour until golden brown. The flour added some flavor, but the main reason was to serve as a *binder* for the cheese so it would not break when it was cut into the billets and later rolled into crepes. The cheese and flour were blended, and then the port-holes near the bottom of the box were opened and the cheese was poured into large baking trays up to about 1" high. The trays were then refrigerated overnight. The next day the trays were placed upside down on the cutting table, the trays were lifted off. The cheese slabs were cut into billets ¼" x 1" x 5" with a wire cutter. The billets were stacked in a large box for shipping, and then placed in the walk-in freezer to freeze solid. Once at the restaurants, the thawed cheese would be rolled in a crepe, dipped in an egg wash, rolled in cracker crumbs (some say bread crumbs, but I remember cracker crumbs), and then deep-fried.—John Reddoch, Magic Pan 1972-1975.

CHEESE FRITTERS

½ cup milk
 1 oz blue cheese, crumbled
 1¼ cups all purpose flour
 1 Tbsp baking powder
 ¾ tsp salt
 Dash of cayenne pepper
 3 medium eggs
 6 oz cheddar cheese, grated
 Vegetable oil
 Parmesan cheese, grated

In small saucepan heat the milk and bleu cheese over medium heat until the cheese melts. Mix together the flour, baking powder, salt and cayenne in a mixing bowl. Add the milk and bleu cheese and mix thoroughly. Add eggs one at a time and mix until blended. Add cheddar cheese and blend for a couple of minutes. Drop the mixture into fritter shapes into hot oil until light brown. Sprinkle with parmesan cheese.

Dipping Sauce

1 cup salad dressing (Miracle Whip) or Mayonnaise (Hellman's or Best Foods)
 ¼ cup prepared mustard
 ¼ cup sugar
 Dash of lemon juice

Mix all ingredients.

THE MAGIC PAN POTAGE ST GERMAIN I

1 (1 lb) ham bone
 4 ½ cup water
 1 (13 oz) can chicken broth
 2 cups split peas
 ⅔ cup finely chopped leeks or green onions
 ½ cup finely chopped carrots
 ½ cup finely chopped celery
 1 tsp granulated sugar
 ½ tsp garlic powder
 1 tsp salt
 ¼ tsp thyme
 1 bay leaf
 ½ tsp pepper
 2½ cup milk
 1 cup whipping cream
 1 cup chopped ham, cooked
 ½ cup chopped chicken, cooked (optional)

Place ham bone in large pot. Add water, chicken stock and peas and bring to a boil over medium heat. Reduce heat and simmer, stirring occasionally for 30 minutes.

Sauté the onions, carrots and celery just until limp. Add them to the soup pot along with all the seasonings and continue to simmer until peas are very soft and mixture is thick—about 45 minutes. Remove ham bone. Gradually stir in the milk and cream. Add ham and chicken. Simmer, stirring occasionally, about 10 to 15 minutes.

Potage St. Germain soup should be served with a dollop of sour cream and a splash of sherry. The sherry was served on the side in a tiny glass pitcher, while the sour cream was placed in the bowl and dusted with chopped parsley.

POTAGE ST GERMAIN—Production Manual

Preparation Time: 25 minutes
 Final Temperature: 70° F
 Method of Preparation: Hobart Mixer, whip
 (cold Steam Kettle)
 Holding Time: 2 days

Non-fat Dry Milk Powder	369 g (13 oz)
Leeks, Freeze-dried	4 g
Chicken Base	138 g (4.862 oz)

Water, tepid (70-80°F) 3¾ qt
 Split Pea with Bacon Soup, *Le Gout* 1 #10 can
 Green Pea Soup, *Le Gout* 1 #5 can
 Cream of Chicken Soup, *Le Gout* 1 #5 can
 Sugar 2 Tbsp
 Margarine 1 oz

(*Le Gout* was the corporate brand and available at the time this recipe was being produced. Use Campbell's)

Reconstituting Dry Milk:

Measure the nonfat dry milk powder, leeks, and chicken base. Place them into a clean and sanitized large plastic container. Add tepid (70–80° F lukewarm) water. Using a wire whip, mix until the powder and chicken base have completely dissolved into the water. Set aside for use later in recipe.

PREPARATION:

Cut margarine into ¼" pieces. Place the canned soups, sugar, and margarine into the Hobart mixer bowl (or cold steam kettle with paddle). Blend ingredients using whip attachment on speed #1 until mixed (1 minute). DO NOT mix at higher speed as it will break up the chunks of vegetables down, giving the soup a pureed texture. Slowly add the reconstituted milk mixture to the mixer. Stop the mixer at least once to scrape the bowl to make sure all ingredients are thoroughly mixed (approximate total mixing time is 3 to 4 minutes). Place soup in large plastic storage container, (if double boiler used for reheating or if the soup is to be reheated in the microwave, divide into 2½" deep (only) microwave half pans—4 lbs or 2 qt. per pan. Hold refrigerated until ready to heat.

When served hot there is a guest choice of a dollop of sour cream or a small decanter of sherry wine.

Production Manual (12/83) Pg. A 117

ORANGE AND ALMOND SALAD I

Almonds:

¼ cup almond slivers
 1½ Tbsp sugar

Salad:

¼ head iceberg lettuce
 ¼ head romaine lettuce
 1 cup celery, chopped
 2 green onions, chopped
 6 oz Mandarin orange segments

Dressing:

¼ cup vegetable oil
 2 Tbsp sugar
 2 Tbsp vinegar
 1 Tbsp fresh parsley, chopped
 ½ tsp salt
 Dash pepper
 Dash Tabasco

Cook almonds in sugar over low heat until sugar melts and turns caramel color. Let cool out of the pan.

Layer salad: romaine, lettuce, celery and onions. Put 2 or 2½ Tbsp of dressing on top.

Arrange oranges on top and sprinkle almonds over all.

Makes 4 large or 6 small salads.

ORANGE AND ALMOND SALAD II

Salad:

1–2 heads Romaine lettuce, broken into bite-size pieces
 1 Tbsp fresh parsley
 2 green onions—whites minced, tops sliced
 1 (11 oz) can mandarin oranges, well-drained
 ¼ cup sliced almonds, toasted

Dressing:

1 tsp fresh tarragon leaves, minced
 ½ tsp salt
 ⅛ tsp black pepper
 1 Tbsp sugar
 ½ tsp Dijon mustard
 ½ cup tarragon wine vinegar
 1 cup vegetable oil

Wash and dry lettuce and chill. Break lettuce into pieces, place in bowl, and add parsley, onions and oranges.

In a separate bowl, combine tarragon, salt, pepper, sugar and mustard. Using a small whisk, beat vinegar into spices thoroughly. Slowly add oil until completely blended and dressing has a light creamy color. Let dressing stand for 20 minutes in refrigerator before using.

Add just enough dressing to salad to moisten. Sprinkle with almonds.

ORANGE AND ALMOND SALAD—The Production Manual

4 oz cleaned and crisped cold romaine leave cuts in pieces
 1 Tbsp chopped green onions, sprinkled on top of greens
 1 Tbsp toasted slivered almonds, sprinkled on top of greens
 8 whole wedges of Dole® Mandarin oranges, place on top of the greens

Dressing

Hold: 5 days

Yield:	3 gal	1 gal
Sugar	5 cup	1⅓ cup
Salt	1½ cup	½ cup
Tarragon leaves, chopped	½ cup	4 tsp
Black pepper, coarse grind	¼ cup	2 tsp

Tabasco	2 tsp	2/3 tsp
Tarragon wine vinegar	1 gal	5/3 cup
Egg, whole, fresh	3 each	1 each
Salad oil	2 gal	10/3 cup

Place spices in a Hobart mixer bowl. Using the wire whip, slowly add the vinegar until thoroughly blended. Add the eggs. Slowly add the oil. Refrigerate.

Salads and Solid Food Manual (12/83) Pg. H 809

SPINACH SALAD

Dressing:

1 cup vegetable oil
1/2 cup tarragon wine vinegar
1 tsp dry tarragon leaves
3/4 tsp salt
1/8 tsp pepper
1 tsp sugar
1/2 tsp Dijon mustard

Combine all ingredients except oil. Slowly whisk in oil.

Salad:

Fresh spinach
Fresh mushrooms, sliced
Chopped bacon
Chopped hard-boiled egg

Wash and dry spinach leaves. Sprinkle mushrooms, chopped cooked bacon and chopped hard boiled eggs over spinach. Toss with dressing.

BEEF BOURGIGNON—Production Manual

Preparation Time: 45–60 minutes
 Final Temperature: 160° F/ 71°C
 Method of Preparation: Steam Kettle
 Holding Time: 2 days refrigerated
 4 weeks frozen
 Yield 13 lb (5.902 Kg)

Bacon fat	100 g
Beef stew meat	10 lb (4.54 Kg)
Brown sauce base*	2 qt
Water, warm	2 qt
Burgundy wine	1 qt
Thyme leaves	2 tsp
Bay leaf ground	1 tsp
Garlic, chopped in oil	1/2 tsp

Roux:

Cornstarch	3 oz (86 g)
Water, cold	1 qt

Preparation:

Heat bacon fat in steam kettle on medium heat. Add beef to steam kettle and sauté until evenly browned over high heat approximately 20 minutes. Dissolve brown sauce base in warm water and add to beef with the wine, thyme, bay leaves and garlic. Simmer until meat is tender.

Make roux: dissolve cornstarch thoroughly in cold water.

Add roux to beef stirring constantly. Continue cooking until sauce clears and thickens. Remove from steam kettle. Divide and refrigerate until ready to use.

Production Manual (12/83) Pg. C 300–301

COUNTRY BEEF—Production Manual

Preparation Time: 45–60 minutes
 Final Temperature: 160° F/71° C
 Method of Preparation: Steam Kettle
 Holding Time: 2 days refrigerated
 4 weeks frozen
 Yield: 17lb 8 oz (7.844 Kg)

Salad oil	1/2 c
Onions, sliced 1/4"	3 lb
Beef stew meat	10 lb (4.540 Kg)
Black pepper, course ground	1 tsp
Caraway seeds	1 tsp
Salt	2 tsp
Beef base	6 oz (170 g)
Water, warm	1 qt

Roux:

Non-fat dry milk powder	10 oz (282 g)
Flour	8 oz (228 g)
Water, lukewarm	2 qt

Preparation:

Heat oil in steam kettle on medium heat. Add onions to steam kettle and sauté until soft. Add beef, black pepper, caraway seed and salt to steam kettle and sauté until evenly browned over high heat approximately 20 minutes. Dissolve beef base in warm water and add to beef. Bring to a slow simmer—DO NOT LET MEAT BOIL. Continue cooking until the meat is tender.

Make roux: dissolve NFD milk and flour in water, stirring until smooth. Strain through fine mesh pushing lumps through, if necessary.

When meat is firm but tender to the bite, slowly add roux to the kettle, stirring continuously to blend roux into sauce. Continue cooking until sauce thickens, is smooth and shiny and has no floury aftertaste. Remove from steam kettle. Divide and refrigerate until ready to use.

Production Manual (12/83) Pg. C 309–310

CHICKEN DIVAN CREPES I

¼ cup butter
 ¼ cup flour
 2 cups chicken broth
 2 tsp Worcestershire sauce
 3 cups grated cheddar cheese
 2 cups dairy sour cream
 2 (10 oz) packages frozen broccoli spears or 1½ lbs broccoli cooked and drained
 2 cups chopped cooked chicken
 12 cooked crepes

Over medium heat, melt butter in small saucepan. Stir in flour and cook until bubbly. Add broth and Worcestershire sauce; cook, stirring until thickened. Add 2 cups cheese. Empty sour cream into medium bowl; gradually add hot cheese sauce, stirring constantly. In large shallow baking dish, place cooked broccoli and cooked chicken on each crêpe. Spoon 1 Tbsp sauce over each. Fold crepes over. Pour remaining sauce over all. Sprinkle with remaining cup of cheese. Cover and heat in 350° F oven for 20 to 30 minutes.

CHICKEN DIVAN CREPE—Production Manual

1 crepe
 2 Broccoli Spears (cooked until tender)
 3 oz Divan BU Sauce with chicken pieces

Stuff and fold crepe. Top with 1 oz additional Chicken Divan Sauce. Sprinkle with Cheddar Cheese—melt under broiler until bubbly.

DIVAN BU

2 lb Chicken Divan Sauce
 14 oz sour cream (Hyderv)
 2 lb cooked diced chicken

Combine ingredients and refrigerate. Reheat to use.

CHICKEN DIVAN SAUCE BATCH RECIPE

Yield: 2.56 lb ≈ 3 cups)

4 oz chicken fat
 2 oz flour
 2 cups water
 ½ cup half-n-half
 1.625 (1⅞) oz powdered Milk
 1.8125 (≈1¾) oz chicken base
 2 oz cheddar cheese
 2 oz Sherry

Heat chicken Fat, whisk in flour, cook until a thickened roux forms. Combine water, half-n-half, powdered milk, chicken base and whisk gradually into roux, allowing sauce to come back to a gentle simmer; continue slowly adding all liquid, whisk until sauce is smooth. Continue to cook until thickened. Remove from heat, and whisk in cheddar cheese and sherry.

CHICKEN CREPE ELEGANTÉ

1 cup chicken stock
 3 Tbsp butter or margarine
 3 Tbsp all-purpose flour
 2 cups diced cooked chicken
 ½ tsp salt
 ½ tsp ground pepper
 1 Tbsp chopped fresh parsley
 1 Tbsp chopped fresh chives
 2 egg yolks
 ½ cup half-and-half
 ¼ cup grated Parmesan cheese
 6 crepes

Preheat oven to 375°F. Bring stock to a boil in a small pan. Melt butter in a saucepan over low heat. Stir in flour. Cook while stirring for 1 minute. Gradually add stock. Bring to a boil. Cook, stirring over low heat for 1 to 2 minutes or until mixture thickens. Remove from heat. Stir in chicken, salt, pepper, parsley and chives.

Beat egg yolks and half-and-half in a small mixing bowl. Add a little of the hot sauce; mix well. Stir egg mixture into remaining hot sauce in pan.

Put a portion of the mixture in the center of each crepe. Roll up crepes. Place in a buttered oven-to-table baking dish. Sprinkle with cheese. Bake 10 to 15 minutes. Serve at once.

CREPES CORDON BLUE

Fill crepe with Swiss cheese, shaved ham, shaved turkey and a small scoop of the French herb cream cheese. Fold into a square using the egg wash to hold it together. Brush on the egg wash and coat with bread crumbs. There you have your Crepes Cordon Bleu. This is deep fried and served on a small oval on a lettuce leaf with an orange twist/parsley bouquet. The sauce is a béchamel sauce with mushrooms.

FRENCH HERB CREAM CHEESE

½ lb Cream Cheese
 ¼ lb Margarine
 5 parts Garlic Puree
 3 parts Thyme
 2 parts Marjoram
 4 parts Dill

CHEESE PALASCINTAS

Crepes

Cheese Filling:

½ lb cheddar cheese, cut into 4 long strips

Breadcrumb Coating:

1 cup bread crumbs

2 eggs
2 Tbsp milk

Place 1 strip of cheese on top of one crepe. Keep at least 1 inch from the edge. Roll up and tuck in corners so it will not leak when frying. Do likewise with all.

Prepare breadcrumb coating: blend milk and eggs together, then place flour, egg mixture, and crumbs in separate containers in that order in a row. Take each pancake and cover well with flour, then egg, then roll in crumbs.

Fry slowly in cooking oil until puffy and golden brown on all sides. Drain on paper towel. Keep warm. Arrange palascintas on a serving dish and top with mustard cream sauce.

Mustard Cream Sauce:
2 Tbsp butter or margarine
3 Tbsp all-purpose flour
1 cup chicken broth
1 cup half and half
¼ cup Dijon mustard
2 tsp lemon juice
⅛ tsp white pepper

Melt butter in a saucepan over low heat; add flour and stir until smooth. Cook 1 minute, stirring constantly. Add broth and half-and-half gradually. Cook over medium heat, stirring constantly, until thickened and beginning to bubble. Remove from heat and stir in mustard, lemon juice, and pepper. Keep warm.

SIERRA MUSHROOM CREPE

Béchamel Sauce (butter, flour, milk, chives)
Mushroom liquid - a few mushrooms boil in water
Sliced mushrooms
Fresh chopped parsley

Add a small amount of mushroom liquid to béchamel
Add sliced mushrooms. Add fresh chopped parsley.
Fill crepes.

SPINACH CREPE FILLING

Stouffer Spinach Soufflé

APPLE CREPE FILLING

Stouffer Escalloped Apples (red box)

MP never had its own Spinach Soufflé, Apple or Creamed Chicken products. We originally bought the Chicken product with chicken meat and later had Stouffers just pack sauce for us. We did make sauce for a while in the early 80's. The Divan was made from the sauce with the addition of sour cream and other ingredients. We had another company try their hand at Spinach Soufflé—IBC comes to mind—or something like that. It was a poor second to the Stouffer product.—Don Fitzgerald

HOLLANDAISE SAUCE

3 egg yolks
1 Tbsp lemon juice
Dash of salt
½ stick butter
3 oz package cream cheese

Blend all ingredients well in a blender or food processor. Cook in a double broiler (water just simmering) until thickened.

ABBONDANZA— The ultimate sandwich

Thin slices of ham, chicken, Genoa salami, Swiss cheese, red onion, tomato and hard-boiled eggs layered between crepes dressed with baby spinach leaves, mayonnaise and parmesan cheese. Cut into wedges. (May also have had seasoned cream cheese spread.)

FETTUCCHINI CARBONARA

Bacon Drippings	1½ oz
Mushrooms, quartered/halves	2 tsp
Sautéed Onions	2 tsp
Precooked bacon, ½" pcs	2 tsp
Parsley Chopped	1 tsp
Parmesan/Romano Cheese mix	2 tsp
Whipping Cream, un-whipped	3 oz
Fettuccini, cooked	4 oz
Salt	¼ tsp
Black Pepper freshly ground	8 twists

In a sauté pan add the onions, mushrooms, bacon pieces, and cheese mix in a hot pan with the bacon drippings. Heat for several minutes. Add the cream and fettuccini and blend well with the other ingredients. Heat for several minutes. Do not allow the cream to cook too hard or hot or to evaporate—only heat the ingredients thoroughly. Pour the fettuccini onto a heated large oval platter. Sprinkle the chopped parsley over the top and serve. Check plate for cleanliness and presentation.

Wheel Cooking Entree Assembly Manual (02/87) Pg. G 707

CHANTILLY CREPES

Take a fresh crepe, and spread it with apricot jam. Slice one banana (just ripe, not mushy), carefully toss the slices with a little brown sugar and sweet vermouth, and let them steep for a couple of minutes. Lay the steeped banana slices in a line across the middle of the crepe, blanket the line in whipped cream, and then flap the crepe edges one over the other around the puffy line of bananas and whipped cream. Finally, dust the outside of the rolled crepe with powdered sugar, top it with another dollop of whipped cream, top the dollop of cream with toasted slivered almonds, a banana slice, and mint sprig.

CHERRIES ROYALE ALMONDINE

Filling:

6 oz cream cheese, softened
 ½ cup sour cream
 ¼ cup powdered sugar
 1 Tb. lemon juice
 ⅛ tsp. almond extract

Prepare Filling by beating cheese with sour cream. Mix in sugar, lemon juice and almond extract to blend thoroughly. Chill.

Topping:

1 - 1 lb can dark, sweet pitted cherries in heavy syrup, drained (reserve syrup)
 Water
 ¼ cup sugar
 2 Tbsp lemon juice
 1 ½ Tbsp cornstarch
 ¼ cup brandy
 ¼ tsp almond extract
 12 crepes
 ½ cup sliced almonds, toasted

Prepare sauce by measuring cherry syrup and adding enough water to make 1 cup. Combine with sugar and lemon juice, bring to a simmer over medium heat. Mix cornstarch with ¼ cup water. Stir cornstarch mixture into simmering syrup mixture. Cook and stir about 5 minutes until smooth and slightly thickened. Stir in cherries, brandy, and almond extract; remove from heat and set aside.

Spread about 2 tsp filling on half of each crepe. Fold each in half, then in half again to form a triangle. Place on lightly buttered baking sheet; heat 3-4 minutes in a 350° F oven just to heat through. (You can also microwave these for 22 seconds.) Place 2 filled crepes overlapping slightly on warmed individual serving plate. Spoon hot cherry mixture—if necessary, re-heat slowly, stirring gently—over each serving. Sprinkle with almonds. Serve immediately.

Ann Harbor News

CHOCOLATE COCONUT FANTASY CREPES

Hersheys® chocolate syrup, toasted coconut, grated semi-sweet Ghirardelli® chocolate baking bar and a brick of vanilla ice cream folded in a crepe. Top with whipped cream or to suit.

LOUISIBANANA PECAN CREPES

½ stick butter
 2 Tbsp brown sugar
 ½ Tbsp pure vanilla
 1 tsp cinnamon
 6 to 8 large bananas, sliced lengthwise

6 oz Bacardi light rum
 4 oz banana liqueur
 ½ cup pecans, chopped
 6 oz water
 Whipping cream
 2 oz chocolate syrup, warmed
 6 crepes

In large saucepan, melt butter. Add sugar, vanilla and cinnamon and cook for 2 minutes. Add rum and liqueur. Stir. Cook for 5 minutes on medium heat. Add bananas and pecans and cook until tender, approximately 6 to 8 minutes. Add water gradually to blend. Fill center of warm crepes with banana mixture. Fold crepes over to middle. Place whipping cream lengthwise over crepe and drizzle with warm chocolate syrup and serve.

STRAWBERRY CREPES SUPREME

4 cup sliced fresh strawberries
 6 berries whole for garnish
 ½ cup brown sugar
 1 cup sour or whipped cream
 Powdered sugar
 ½ cup brown sugar (more)
 6 cooked crepes

Slice berries no more than 1 or 2 hours before serving. They must not be bruised or mushy. Toss them very gently with ½ cup brown sugar. Let stand. Drain berries and place ⅔ cup in center of each crepe. Top each with 2 Tbsp sour or whipped cream. Sprinkle each with 1 tsp brown sugar. Fold sides of crepe over center to enclose. Sprinkle with powdered sugar. Top each crepe with 1 Tbsp sour or whipped cream. Sprinkle cream with 1 tsp brown sugar and top with a whole strawberry.

SOUTHERN PRALINE SAUCE

Light brown sugar and butter slowly cooked together until the sugar is completely dissolved. Toasted pecans are added. Then fresh cream is added and reduced. I do it either in a pan or in the microwave. Takes a bit of playing with but you'll get it with practice. The key is in making sure the butter and brown sugar combine completely. Serve over ice cream wrapped in crepes top with whipped cream, whipped with a dash of cinnamon.

MOCHA SAUCE

Granulated sugar - melt in a pot and bring it to a boil (add BREWED coffee (SLOWLY), vanilla and finish with a little butter. It's like making caramel!

The instant coffee goes in the Mocha Whipped Cream - along with a little Hershey's Chocolate Syrup.

CHOCOLATE MOUSSE—Production Manual

Preparation Time: 45 minutes

Final Temperature: 45° F/7° C

Method of Preparation: 4 qt Double Boiler/Stove Top Kitchen Aid or Hobart/Whip

Holding Time: 2 days refrigerated

Yield: 10 lb (4.536 Kg)

Ingredients:

Chocolate, grated	1.36 kg (3 lb)
Margarine	568 g (1 lb 4 oz)
Egg Yolks	510 g (1 lb 2oz)
Egg Whites, room temperature	908 g (2 lb)
Sugar	340 g (1 lb 2 oz)
Heavy Cream—36% butter fat mini-mum—No substitutions!!	908 g (2 lb)

NOTE: This is a very delicate product, special care must be taken in melting the chocolate and when adding egg yolks to avoid high temperature.

Maximum amount for double boiler and Kitchen Aid Mixer.

Mousse made with manufacturer's cream (>36%) tends to break down very quickly.

Assemble double boiler with water in lower pan. Place on stove and bring water to a rolling boil over high heat. Chop margarine into 1" pieces for faster melting.

Preparation:

Remove double boiler from heat. Add grated chocolate and margarine to the upper pan. Cover the double boiler and let the chocolate and margarine melt completely. Stir occasionally to help the mixture heat evenly. Beat the eggs yolks slightly. When chocolate and margarine is melted, gradually add the egg yolks to the mixture while vigorously beating the mixture with the wire whip. Continue beating until the mixture has thickened to consistency of thick sauce. Transfer the mixture to a deep refrigerator half pan or full pan. Place mixture in refrigerator and allow to cool to 100° F. Chocolate base should not go below 90° F or above 100° F. Watch carefully. If mixture reaches lower temperature it will solidify or harden. If this happens, let it sit out at room temperature-to soften or let pan sit in larger pan filled with warm water. DO NOT attempt to heat mixture to soften.

Before proceeding to next step, be sure egg whites sit out at room temperature for at least 15 minutes or until 80° F/27° C so they will whip higher and lighter. The white may be brought up to temperature quickly by placing the container with the egg whites in warm water (100° F maximum).

Hobart Mixer Method:

Using the whip attachment on the Hobart Mixer, whip the cream until it forms stiff peaks. Place whipped cream in refrigerator until needed. In Hobart Mixer, using the whip attachment, beat the egg whites on #3 speed. Gradually add sugar. Continue beating egg whites until they form stiff peaks.

Next, reduce speed to #2 and add whipped cream and blend only a few seconds until combined. Immediately add the chocolate base to the whipped cream/egg white mixture and continue blending on #2 speed until completely combined.

Turn Hobart Mixer off as soon as mixture is evenly blended and of a silky brown color. There should be no white lumps visible.

Kitchen Aid Mixer Method:

In Kitchen Aid, using the whip attachment, whip the cream until it forms stiff peaks. Place whipped cream in refrigerator until needed. Next in the mixer, using whip attachment, beat the egg whites on high speed until they start to foam. Gradually add sugar. Continue beating the egg whites until they form stiff peaks. In a large container gently fold the whipped cream into the 70° F/21° C chocolate mixture using a wire whip. Do not beat. When the chocolate-whipped cream mixture is thoroughly mixed, add the beaten egg whites using the preceding method. Always add the whipped cream first, then egg whites. Blend until there are no white lumps visible and mixture is a silky brown color.

Storage:

Divide the finished mousse into refrigerator 2" deep half pans (only) and hold refrigerated until service.

COOKBOOKS

The Crepe Cookbook: All About the Magic World of Crepes (The Magic Pan Restaurant) by Paulette Fono, Maria Stacho, Magic Pan Restaurant 412922 illustrated: Black and white drawings. 1969 Hardcover 98 pages. First edition. 5.25 x 6.25"

This book was written after the first MP opened and does not contain any (or almost any) of the recipes used at the restaurant from 1971 on—the recipe for the crepe batter is right on, however—even in small quantities.

Mabel Hoffman authored a Crepe Cookbook in the mid-70's that we sold along with an upside down crepe pan. Many recipes similar to Magic Pan, food looked very similar. Both are available (used) at Amazon or E-bay. —DF

Conversion Tables

<i>US Bar Standard Measurements</i>	
1 part	any equal part
1 dash/splash	1/32 ounce
1 teaspoon (tsp)	1/8 ounce
1 tablespoon (Tbsp)	3/8 ounce
1 pony	1 ounce
1 jigger	1 1/2 ounces
1 snit	3 ounces
1 wineglass or gill	4 ounces
1 split	6 ounces
1 cup	8 ounces
1 pint (pt)	16 ounces
1 quart (qt)	32 ounces
1 fifth	25.6 ounces (1/5 gallon)
1 gallon (gal)	128 ounces

<i>Metric Conversions</i>	
1 fluid ounce (oz)	29.573 milliliters
1 quart (qt)	9.4635 deciliters (1/10 liter)
1 gallon (gal)	3.7854 liters
1 milliliter (ml)	1/30 ounce
1 centiliter (cl)	1/3 ounce
1 deciliter (dl)	3 1/2 ounces
1 liter (l)	34 ounces
1 kilo-gram (kg)	2.2 pounds or 35.2 ounces

<i>Metric System Measures For Distilled Spirits</i>				
Old Bottle Size	U.S. Measure	New Metric Measure	U.S. Measure	Servings(1½)
Miniature	1.6 oz	50 ml	1.7 oz	1
Half pint	8 oz	200 ml	6.8 oz	4 1/2
Pint	16 oz	500 ml	16.9 oz	11 1/4
Fifth	25.6 oz	750 ml	25.4 oz	17
Quart	32 oz	1 Liter	33.8 oz	22
Half gallon	64 oz	1.76 l	59.2 oz	39 1/2

<i>Bar Measurement Conversion Table</i>								
	Dash	Barspoon	Tsp	Tbsp	Oz	Jigger	Wine Glass	Cup
Dash	1	1/3	1/6	1/18	1/36	1/54	1/144	1/288
Barspoon	3	1	1/2	1/6	1/12	1/18	1/48	1/144
Teaspoon	6	2	1	1/3	1/6	1/9	1/24	1/48
Tablespoon	18	6	3	1	1/2	1/3	1/8	1/16
Ounce	36	12	6	2	1	2/3	1/4	1/8
Pony	36	12	6	2	1	2/3	1/4	1/8
Jigger	54	18	9	3	1 1/2	1	3/8	3/16
Wine Glass	144	48	24	8	4	2 2/3	1	1/2
Gill	144	48	24	8	4	2 2/3	1	1/2
Cup	288	96	48	16	8	5 1/3	2	1

<i>Liquid Measure Conversion</i>						
				1/2 fl oz	1 tbsp	3 tsp
			1/8 cup	1 fl oz	2 tbsp	6 tsp
			1/4 cup	2 fl oz	4 tbsp	12 tsp
			1/2 cup	4 fl oz	8 tbsp	24 tsp
	1/4 qt	1/2 pt	1 cup	8 fl oz		
	1/2 qt	1 pt	2 cups	16 fl oz		
1/4 gal	1 qt	2 pt	4 cups	32 fl oz		
1/2 gal	2 qt	4 pt	8 cups	64 fl oz		
1 gal	4 qt	8 pt	16 cups	128 fl oz		

4 gills (gi)	1 pint (pt) (28.875 cu in.)
2 pints	1 quart (qt) (57.75 cu in.) = 16 gills
4 quarts	1 gallon (gal) (231 cu in.) = 8 pts = 32 gills

Other resources:

1. <http://groups.yahoo.com/group/MagicPanProject/>
2. <http://www.cs.cmu.edu/~mjw/recipes/cooking-faq>
3. Usenet rec.food.recipes.moderated
4. Archive of rec.food.recipes.moderated <http://recipes2.alastra.com/>
5. SOAR: The Searchable Online Archive of Recipes <http://www.recipesource.com/>

Conversion Table Volume Measure to Weight Measure

Unit	Volume Measures								Weight Measures			
	Teaspoons	Tablespoons	Gills	Cups	Pints	Quarts	Gallons	Cubic Inches	Ounces	Pounds	Kilo-Grams	Grams
Gallon	768	256	32	16	8	4	1	231	128	8	3.636363636	3636.363636
Quart	192	64	8	4	2	1	¼	57.75	32	2	0.909090909	909.0909091
Pint/Pound	96	32	4	2	1	½	⅛	28.875	16	1	0.454545455	454.5454545
Cup	48	16	2	1	½	¼	0.0625	14.4375	8	½	0.227272727	227.2727273
¾ Cup	36	12	1.5	¾	⅜	0.1875	0.046875	10.828125	6	⅜	0.170454545	170.4545455
⅔ Cup	31.68	10.56	1.32	⅔	⅓	0.165	0.04125	9.52875	5.28	⅓	0.15	150
Gill	24	8	1	½	¼	⅛	0.03125	7.21875	4	¼	0.113636364	113.6363636
¼ Cup	15.84	5.28	⅔	⅓	0.165	0.0825	0.020625	4.764375	2.64	0.165	0.075	75
1/8 Cup	12	4	½	¼	⅛	0.0625	0.015625	3.609375	2	⅛	0.056818182	56.81818182
Ounce	6	2	¼	⅛	0.0625	0.03125	0.0078125	1.8046875	1	0.0625	0.028409091	28.40909091
Tablespoon	3	1	⅛	0.0625	0.03125	0.015625	0.00390625	0.90234375	½	0.03125	0.014204545	14.20454545
½ Tbsp	1.5	½	0.0625	0.03125	0.015625	0.0078125	0.001953125	0.451171875	¼	0.015625	0.007102273	7.102272727
Teaspoon	1	⅓	0.041666667	0.020833333	0.010416667	0.005208333	0.001302083	0.30078125	0.166666667	0.010416667	0.004734848	4.734848485
½ tsp	½	0.166666667	0.020833333	0.010416667	0.005208333	0.002604167	0.000651042	0.150390625	0.083333333	0.005208333	0.002367424	2.367424242
¼ tsp	¼	0.083333333	0.010416667	0.005208333	0.002604167	0.001302083	0.000325521	0.075195313	0.041666667	0.002604167	0.001183712	1.183712121
⅛ tsp	0.125	0.041666667	0.005208333	0.002604167	0.001302083	0.000651042	0.00016276	0.037597656	0.020833333	0.001302083	0.000591856	0.591856061