

Crepes Ensenada

Phyllis Eriksen - Wells, NV

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Servings: 6

*12 thin slices ham
12 small size flour tortillas
1 pound Monterey Jack
cheese, cut in 1/2-inch
sticks
1 can (7 ounce) whole
green chilies, seeds
removed and cut into
1/4-inch strips
paprika
CHEESE SAUCE
1/4 pound margarine
1/2 cup flour
1 quart milk
3/4 pound cheddar cheese,
grated
1 teaspoon prepared
mustard
1/2 teaspoon salt
1/2 teaspoon M.S.G.
dash pepper*

Preparation Time: 20 minutes

Bake Time: 45 minutes

In a saucepan, melt the butter. Blend in the flour. Add the milk, cheese, salt, mustard, M/S.G. and pepper. Cook and stir until thick.

Place one slice of ham on each tortilla. Place one stick of cheese in the center of the ham and top with chilies strips. Roll the tortilla. Place seam side down in a 13x9-inch casserole dish. Pour cheese sauce over all to cover. Sprinkle with paprika.

Bake at 350 degrees for 45 minutes until bubbly.

(Can be prepared in advance. Refrigerate the crepes. Add the cheese just before baking.)

Per Serving (excluding unknown items): 1745 Calories; 101g Fat (52.7% calories from fat); 99g Protein; 105g Carbohydrate; 5g Dietary Fiber; 303mg Cholesterol; 5449mg Sodium. Exchanges: 6 Grain(Starch); 11 1/2 Lean Meat; 1/2 Non-Fat Milk; 13 Fat; 0 Other Carbohydrates.