

Smoked Salmon Crepes with Scallops

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*8 ounces smoked salmon
2 hard-cooked eggs, diced
1 package (8 ounce) frozen
peas
8 crepes
1 teaspoon horseradish
5 ounces uncooked
scallops, cut in halves
2 ribs celery, chopped
2 tablespoons mayonnaise
melted butter*

Flake the salmon. Cut the scallops into halves.

In a bowl, combine the salmon, scallops, eggs, celery, onions, mayonnaise, horseradish and frozen peas.

Fill the crepes with the salmon filling.

Fold over and brush with melted butter.

Place into a shallow baking pan.

Bake in the oven for 10 to 15 minutes.

Per Serving (excluding unknown items): 688 Calories; 44g Fat (57.6% calories from fat); 59g Protein; 14g Carbohydrate; 5g Dietary Fiber; 486mg Cholesterol; 2214mg Sodium. Exchanges: 1/2 Grain(Starch); 7 1/2 Lean Meat; 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.