

Manicotti Crepes

12 to 16 servings

Tomato Sauce:

Use your favorite recipe, a prepared sauce if you want to save time, or this easy one.

2 28-ounce cans Italian plum tomatoes, undrained	1¼ cup minced parsley
¼ cup olive oil	1 tablespoon sugar
2 diced large onions	1½ teaspoon oregano
2 minced garlic cloves	1 teaspoon basil
1 6-ounce can tomato paste	½ teaspoon marjoram
	Salt and pepper

Puree small batches of undrained tomatoes in a blender or food processor, or force through a sieve.

Heat olive oil in a large pot and sauté onion and garlic. Add tomatoes, tomato paste and seasonings. Simmer, covered, for 1 hour. Uncover and simmer ½ hour longer.

Crepes:

8 eggs	1 teaspoon salt
2 cups milk	¼ cup melted butter
2 cups water	¼ cup oil
4 cups flour	

Beat eggs and add milk and water. Mix well. Beat in flour, salt, butter and oil (the oil makes the crepes tender). Allow batter to rest for 1 to 2 hours.

Cook crepes in a 6 to 7 inch pan, stacking crepes on a plate or paper towel as they are finished.

Crepes may be made ahead and layered between pieces of waxed paper or foil. Any extra crepes can be frozen in foil.

Filling:

2 tablespoons olive oil	4 cups ricotta cheese
2 minced garlic cloves	6 beaten eggs
2 chopped onions	1 cup parsley
2 pounds ground pork	½ teaspoon nutmeg
2 pounds ground veal	1 cup grated parmesan cheese
2 10-ounce packages frozen chopped spinach, cooked and drained	Salt and pepper
	3 cups grated Jack cheese

Mix together all filling ingredients except Jack cheese. Sauté until meats are well browned. Check seasoning.

Preheat oven to 350°F. Divide filling among 36 crepes, spreading it evenly down the center of each crepe. Roll to enclose and place seam-side down in two 9x13" buttered baking dishes. Spoon half the tomato sauce over each casserole and sprinkle each with grated Jack cheese. Bake for 25 minutes.