

Crepes Suzettes

Source: Crepes & Flaming Desserts Cookbook

Ingredients

- 6 cubes Sugar
- 2 Oranges
- 1 Lemon
- $\frac{1}{4}$ cup Grand Marnier, Triple Sec, Or Curacao
- 12 Prepared Crepes
- $\frac{1}{4}$ cup Brandy

Method

Rub 6 cubes of sugar over the rind of the oranges and lemon and combine it on a plate with 1 stick of soft sweet butter.

Place the flavored butter in the chafing dish and add the juice of one orange and 1 lemon and $\frac{1}{4}$ cup of one of the above liqueurs.

When the contents of pan are hot and bubbling, add the crepes one at a time. Coat each crepe with the sauce, fold it into a triangle and push it to the side of the dish. When all the crepes are coated with sauce, arrange them over the surface of the dish and allow them to heat through. Flame the crepes with $\frac{1}{4}$ cup brandy and serve immediately.

Put brandy in a small pot. Place over heat. Light brandy with match.