



## **Bon Vivant Mushroom and Chicken Crepes**

### **Ingredients:**

2 tablespoons unsalted butter plus 2 tablespoons, divided use, more if needed for making crepes

1.5 pounds boneless skinless chicken thighs, cut in thin strips

2 teaspoons sea salt plus 1 1/2 teaspoons, divided use

2 tablespoons fresh lemon juice plus 1 tablespoon, divided use

2 tablespoons Worcestershire sauce

16 oz. Crimini mushrooms, sliced thin

1 tablespoon apricot preserves

1 tablespoons fresh tarragon, chopped or 3/4 teaspoon, dried

3/4 cup all-purpose flour

1 1/4 cups whole milk

1 whole large egg plus 1 large egg yolk

5 ounce garlic and herb spreadable cheese, such as Boursin

### **Preparation:**

Meanwhile, heat 2 tablespoons butter in a heavy skillet over medium-high heat. Sprinkle chicken with 2 teaspoons sea salt. Add the chicken and 2-tablespoons lemon juice cook until chicken is cooked through. Remove chicken to a plate. Maintaining heat add 2-tablespoons butter, Worcestershire sauce, 1 teaspoon sea salt and mushrooms to the skillet and cook for 8 minutes, stirring often. Reserve 1/2 cup of mushrooms in the skillet and combine remaining mushrooms with the chicken on the plate.

**Maintaining skillet heat**, add the apricot preserves to the skillet with 1 tablespoon lemon juice and tarragon. Stir until preserves are melted and coat the mushrooms. Remove from heat.

In a large bowl combine flour and 1/2 teaspoon salt. Whisk in milk, eggs and 1-tablespoon butter until well combined. Let batter rest for 5 -10 minutes.

Prepare crepes by melting 1/2-tablespoon butter in a 9-in. heavy skillet over medium heat. Stir crepe batter; pour 3 tablespoons into center of skillet. Lift and tilt pan to coat bottom evenly. Cook until top appears dry. Dot 2 tablespoons Boursin down one-third of crepe and top with a layer of chicken and mushroom blend and fold in each side to cover filling. Remove each crepe to a serving plate as its prepared. Add butter to skillet for each crepe preparation, as needed.

Prepare 4-6 crepes and top each with glazed mushrooms.

**Recipe by:** Devon Delaney of Westport, Connecticut - First Place Winner in the 2017 Amateur Mushroom Cook-Off at the Mushroom Festival September 9<sup>th</sup>, 2017