

# NEW YEAR'S LEVEE

## RECIPES

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**WARNING**

This recipe is not recommended for people who took the New Year's resolution to attend the AA or to lose weight. (Unless these resolutions can wait another day!)

**Ingredients**

- Milk (3.25%, 1 to 2 liters)
- Eggs (Large, 3)
- Cream (18%, 250 ML)
- Canadian Whisky, Spiced Rum, Grand Marnier or Triple Sec (Type & Qty to taste)
- Olive Oil (Virgin, 1 Tb Spoon)
- Salt (Sea, 1 Tea Spoon)
- Sugar (Granulated, 1 to 2 cups)
- Butter (Salted, 125 ML or 1/2 Cup)
- All Purpose Flour (Sifted, 2 cups)
- Vanilla or Vanilla extract (Dash)

**Preparation**

- Combine flour, a dash of salt & 1 cup of sugar in a large bowl, and make a “crater” in the center to allow space for the liquids;
- Separate the eggs and keep the whites - place the yolks in a small bowl;
- Combine the oil, cream, vanilla and some milk in the small bowl;
- Pour the egg yolks mixture in the crater you have created in the large bowl and, using a wooden spoon, slowly turn the liquid so as to allow small quantities of flour to mix with it. As the mixture thickens, add some milk, small quantities at a time. Keep mixing until all the flour is mixed. Add milk to obtain an unctuous and fairly fluid mixture (it must be able to spread thinly and evenly in the frying pan - not like a pancake!)
- While constantly turning the mixture, taste the Whisky to guarantee its Canadian content - once satisfied, and if any left, pour some in the mixture (Qty to taste, but not less than 60 ML (about a 1/4 cup). It is important to keep on turning the mixture as you pour the alcohol, as this is the only way to gage your level of sobriety.
- Beat the egg whites until they turn in “snow” and mix them with the rest of the mixture. This will give it a rich and unctuous texture.
- Preheat a large, flat frying pan between medium and 3/4 heat, and grease it lightly with some butter.
- You need two hands for this next step, so you will have to put the bottle of Whisky down. Take the pan in one hand and, using a ladle, pour the mixture in the pan. Use your wrist to tilt the pan in such a manner that the mixture covers the whole pan. Replace the pan on the heat.
- Between 45 seconds to a minute (check the bottom of your crêpe, it should be golden, slightly brown) turn (flip if you are sober enough) the crêpe around. I do not suggest that you let the crêpe too long on the second side, as it would dry too much.
- Flip the crêpe again onto a plate (golden side down).
- Grease your pan and pour the mixture for a second crêpe. While this one is cooking, spread some butter on the top of the first crêpe (it will melt right away), sprinkle some sugar (to taste) and roll or fold your crêpe in four.

**Serving**

Your crêpes are better served hot. You can use freshly cut fruits and roll them in your crêpe, top it with whipped cream and add a dash of whatever alcohol you have left, if any.

You can also spread on them your favourite jam, or top them with pure Maple syrup - Decadent!

Enjoy!

### Moose Milk with Egg-Nogg

(For these “the day after New Year’s Eve’s” feelings)

#### Ingredients

- Egg-Nogg (4 Liters)
- Canadian Whisky (1/2 Liter)
- Rum (Spiced, 1.5 Liters)
- Kahlúa or Tia Maria (26 Ounces)
- Ice Cream (Vanilla, 4 Liters)

#### Preparation

Mix above ingredients together well.  
Before serving, sprinkle the top with nutmeg.

Makes 10 Liters! You may need to adapt the recipe according to the number of guests you are expecting.

### Moose Blood or “Caribou”

(Recipe by Didier Naulleau)

#### Ingredients

- Canadian Port Wine (40 Ounces)
- Canadian Whisky (40 Ounces)
- Canada Dry Ginger Ale (40 Ounces)
- Lemon juice (5 Ounces)
- Maple Syrup (10 Ounces)

#### Preparation

Simple enough... Mix the Port and the Whisky, add the lemon juice and Maple syrup. Only pour the Ginger Ale at the last minute (if you care about the bubbles, otherwise, it really does not matter!)

Refrigerate, or serve with ice cubes.

For a twist, add cinnamon and heat up on medium heat.  
Serve with a slice of lemon - Excellent for these cold winter nights!

Enjoy!

### Moose Milk From Scratch

(Recipe by Didier Naulleau)

#### WARNING

Use a designated driver!

#### Ingredients

- Vanilla Ice Cream (4 Liters)
- Canadian Whisky (1/2 Liter)
- Rum (Spiced, 1 Liter)
- Kahlúa (10 Ounces (296 Mil.))
- Milk (3.25%, 1 Liter)
- Eggs (Large, yolks only, 12)
- Maple Syrup (Pure, 10 Ounces)
- Sugar (Granulated, 250 Grams)
- Nutmeg and Cinnamon to garnish

1. Beat yolks until fluffy and completely mixed.
2. Add the sugar and beat the mixture until thick.
3. Stir in the milk and the liquor.
4. Chill for at least 3 hours (preferably overnight).
5. Mix the ice cream until good and thick (Use more milk if you need to dissolve it faster)
6. Chill for another hour.
7. Sprinkle the top with nutmeg and cinnamon to taste (optional).

Serve (when serving keep chilled because of the raw eggs. Normally this is not a problem, as Moose Milk disappears quickly).

This recipe will give you close to two gallons of Moose Milk. Adjust as required.