

Mini Quiches

Garden Veggie, Bacon & Potato, Ham & Cheddar

INGREDIENTS

Prep Time: 2 Hours

Servings: 4

Crust

2 cups All-Purpose Flour
¾ cup + 2 tbsp Cornstarch
½ teaspoon Salt
1 cup Butter, cold & cubed
¼ cup Water, cold
½ a large Egg (2 tbsp)*

* To halve a raw egg, crack into a small bowl & whisk just until smooth. Measure out 2 tbsp.

Egg Filling

2 Eggs
¾ cup Half & Half (or milk)
¼ teaspoon Salt
¼ teaspoon Pepper

DIRECTIONS

1. Make the crust: In a large bowl, stir together the flour, cornstarch & salt. Add the cold, cubed butter and cut in to the flour mixture with a pastry cutter or fork until the mixture looks sandy & butter pieces are pea sized.

2. Whisk together the water and egg and pour into the flour mixture. Mix together with a wooden spoon until a dough forms. Knead a few times with your hands as necessary to form a cohesive dough. Place on a countertop and pat into a disk about 1 inch thick. Wrap in plastic wrap to chill at least 1 hour.

3. Roll dough about 1/8 - 1/4 inch thick. Cut & place into tart pans, cover with plastic wrap & refrigerate until ready to use. Can be done 1-2 days in advance.

4. Make the egg filling: whisk together the eggs, half & half, salt & pepper until smooth. Set aside until ready to use.

Garden Veggie

½ cup Broccoli Florets, chopped small
1 Carrot, shredded
¼ cup Onion, finely chopped
¼ cup Red Bell Pepper, finely chopped
1 tablespoon Olive Oil
¼ cup Parmesan Cheese, finely shredded

Bacon & Potato

4 slices Bacon, cooked & crumbled
1 small Potato, chopped into small cubes
¼ cup Onion, finely chopped
1 tablespoon Olive Oil
½ cup Gruyere, Swiss or Muenster, shredded

Ham & Cheddar

1 cup Ham, chopped into small cubes
½ cup Cheddar Cheese, shredded

Garden Veggie

Preheat oven to 350F. Steam the broccoli florets & shredded carrot in the microwave until fork tender, let cool. Sauté onion and red bell pepper in olive oil until tender, let cool. Toss together broccoli, shredded carrot & onion-red bell pepper mixture with shredded cheese. Divide amongst unbaked tart shells and pour in egg filling. Depending on the size of your tarts, bake from 20-45 minutes, until filling is set (knife inserted in center should come out clean).

Bacon & Potato

Preheat oven to 350F. Steam the cubed potato in the microwave until fork tender, let cool. Sauté onion with olive oil until translucent & tender, let cool. Toss together cooled potato, onion & crumbled bacon with shredded cheese. Divide amongst unbaked tart shells & pour in egg filling. Depending on the size of your tarts, bake from 20-45 minutes, until filling is set (knife inserted in center should come out clean).

Ham & Cheddar

Preheat oven to 350F. Toss together ham & shredded cheese. Divide amongst unbaked tart shells & pour in egg filling. Depending on the size of your tarts, bake from 20-45 minutes, until filling is set (knife inserted in center should come out clean).

