

Mini Quiche Rockefeller

PASTRY

- 1 cup butter, softened
- 6 oz cream cheese, softened
- 2 1/2 cups flour, unsifted
- 1/4 tsp salt



FILLING

- 1 lb. bulk sausage
- 1/2 cup onion, chopped
- 3 whole eggs, beaten
- 1/4 cup milk
- 6 oz spinach, chopped
- 1/4 tsp oregano
- 1/2 cup mushrooms, chopped
- 1 1/2 cup Monterey Jack cheese, grated
- Parmesan cheese

Procedure

Cream together butter and cheese until well combined. Add flour and salt. Shape into 2 rolls approximately 2 inches in diameter. Wrap and chill overnight. Next day, slice pastry 1-inch thick and press into small muffin tins, being careful not to make dough too thick. It will rise slightly. Do not make rims. Bake 8 minutes in 400-degree preheated oven.

FILLING:

Preheat oven to 350 degrees F. Brown sausage and onions. Drain. Add remaining ingredients except Parmesan. Pour mixture into pastries and sprinkle with Parmesan cheese. Bake 20-25 minutes.

Yield: 24 mini quiches

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