

RECIPE OF THE MONTH

Bite-Sized Quiche

pastry for double-crust pie
8 slices bacon
¼ lb. fresh mushrooms, chopped
1 T. butter
½ c. green onion, chopped
1½ c. Swiss cheese, shredded
5 eggs
1½ c. sour cream

Recipe Submitted By: Susan Stine

Preheat oven to 350°. On a lightly floured board, roll out pastry dough until $\frac{1}{16}$ – $\frac{1}{8}$ of an inch thick. Using a 3-inch cutter, cut out 30–40 circles. Fit circles into bottoms and slightly up sides of lightly greased 2½-inch muffin pans; set aside. In a medium skillet, fry bacon slices until crisp; drain and crumble. In another skillet, sauté mushrooms in butter until limp and liquid evaporates. In a mixing bowl, combine bacon, mushrooms, green onion, and cheese. Divide filling equally among muffin cups. In a large bowl, beat eggs. Add sour cream; mix until smooth. Spoon about 1 tablespoon on top of bacon mixture in each muffin cup. Bake about 20 to 25 minutes, or until quiches are fluffed and light brown. Cool in pans 5 minutes before removing. Serve warm. Makes approximately 3 dozen.

Note: If making quiches ahead, let cool on racks after removing from pans. Wrap cooled quiches so airtight and refrigerate overnight. To reheat, uncover and bake at 350° for about 10 minutes.

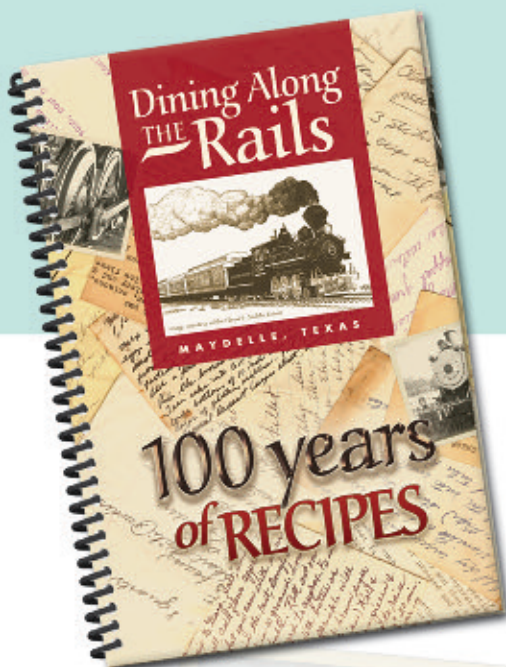
Created By: Maydelle Volunteer Fire Department

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Special Features:

Dining Along the Rails – 100 Years of Recipes is chock-full of delicious dishes that reflect the community of Maydelle, Texas. The cookbook's title and photos showcase the town's unique railroad history. Some recipes are even aptly named, including "Track-Side Barbeque Beans," "Train-Stopper Corn Bread," and "Yardmaster Chocolate Pudding Cake." With its blend of recipes and history, it's no wonder this cookbook was a big success for this small town!



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