

# Sausage-Cucumber Mini Tarts

Tom Mullen - Port St Lucie, FL

## **Yield: 30 tarts**

*8 ounces mild bulk sausage*  
*1 medium cucumber, finely chopped*  
*1/2 medium sweet onion, finely chopped*  
*1/4 cup sour cream*  
*1/2 cup sugar (or sugar substitute)*  
*1/2 cup Miracle Whip (or similar salad dressing)*  
*1/4 cup cider vinegar*  
*1/2 teaspoon salt*  
*1/4 teaspoon pepper*  
*2 boxes (15 count ea) Athens mini phyllo tarts*  
*1/2 cup parsley, minced*

In a skillet, brown the sausage. Drain. Place in a large bowl. Crumble. Set aside.

Preheat the oven to 350 degrees.

Place the tarts on an ungreased baking sheet. Bake for 7 minutes until lightly crisp.

In a bowl, mix the cucumber, onion, sour cream, sugar, Miracle Whip, cider vinegar, salt and pepper. Pour the sauce over the sausage, one-half cup at a time, stirring after each addition, until the sausage is moistened but not runny. Mix very well. Cover and chill for one hour.

Fill the mini tarts with the sausage mixture. Sprinkle the top with parsley. Serve.

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Per Serving (excluding unknown items): 204 Calories; 13g Fat (51.8% calories from fat); 5g Protein; 21g Carbohydrate; 5g Dietary Fiber; 26mg Cholesterol; 1122mg Sodium. Exchanges: 0 Grain(Starch); 3 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.