

Appetizers

Mini Bacon Quiches

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Preparation Time: 30 minutes

Start to Finish Time: 1 hour

1 package (14 ounce) refrigerated pie dough (2 sheets)

all-purpose flour (for dusting)

4 slices bacon

4 large eggs

1/4 cup heavy cream

Kosher salt

freshly ground pepper

chopped fresh chives (for topping)

Preheat the oven to 350 degrees.

Roll out one sheet of pie dough on a lightly floured surface until very thin and about 14 inches in diameter. Cut out twelve rounds with a 2-3/4- to 3-inch cookie cutter. Repeat with the remaining sheet of pie dough. Press the rounds firmly into each cup of a 24-cup mini-muffin pan (preferably nonstick). Lightly prick the bottoms and sides with a fork.

Bake the crusts until lightly browned, 12 to 15 minutes. Let cool slightly,

Meanwhile, cook the bacon in a small skillet over medium heat, turning, until crisp, about 8 minutes. Transfer to paper towels to drain, then finely chop.

In a bowl, whisk the eggs, heavy cream and a pinch each of salt and pepper until well combined.

Sprinkle the bacon in the bottom of each crust. Fill with the egg mixture and top with chives.

Bake until just set, about 15 minutes (its okay if some egg leaks through the pastry).

Let cool for 10 minutes, then remove from the pan.

Yield: 24 quiches

Per Serving (excluding unknown items): 647 Calories; 54g Fat (76.6% calories from fat); 34g Protein; 3g Carbohydrate; 0g Dietary Fiber; 951mg Cholesterol; 706mg Sodium. Exchanges: 4 Lean Meat; 0 Non-Fat Milk; 8 Fat.