

## Penny Campbell's recipe for Mini Quichettes

These are so easy and versatile they should be on everyone's repertoire.

Serves 6 to 8

### Pastry

½ cup butter

3 ounces cream cheese

1 cup flour

Beat together the butter and cream cheese till smooth, add flour and form into a ball. Wrap in wax paper and chill for 30 minutes or longer. The pastry can be made a day ahead. Make miniature pie shells by shaping the dough into 1-inch balls and pressing into the bottom and sides of small muffin cups about 1½ to 2 inches in diameter.

### Filling

4 ounces small shrimp

1 medium onion, chopped and lightly sautéed

½ cup grated Swiss cheese

2 eggs, lightly beaten

½ cup milk

1/8 teaspoon nutmeg

Freshly ground pepper to taste

Preheat oven to 450 degrees. In each miniature pie shell place a few small shrimp, then a little sautéed onion, then a little grated cheese. Combine the eggs with the milk, nutmeg and ground pepper, and pour into the cups. Bake for 10 minutes. Reduce heat to 350 degrees and continue baking for 15 minutes. Serve immediately. These can be frozen after baking and reheated at 450 degrees for 10 minutes directly from the freezer. The filling in this recipe may be prepared by substituting one of the following for the shrimp: crab, canned clams, chopped cooked ham, sautéed chopped bacon.