**Mini Quiche Tartlets**

(Yields: 8 servings)

**Step #1: The Pastry**

**Ingredients:**

* 60ml unsalted butter
* 1ml salt
* 5ml sugar
* 185ml flour
* 30ml sour cream

**Directions:**

1. Preheat oven to 350 degrees F
2. Mix dry ingredients together in a medium sized bowl
3. Cut in cold butter until pea sized crumbs
4. Add sour cream and mix with a fork until dough comes together
5. Pat dough into a ball and let rest 5 minutes in the fridge
6. On a lightly floured surface roll out the dough somewhere between 1/8-1/4 inch thick
7. Cut out tartlets with a cookie cutter
8. Lightly grease muffin tin, push tartlets into the cups
9. Prick the bottom with a fork and bake for 5 minutes – they will not be done but will be more likely to cook all the way through when you add the filling



**Step #2: The Filling**

**Ingredients:**

* Half package of cream cheese (4oz)
* 25ml milk
* 2 eggs
* Half cup of cheese
* 1/6 of a green pepper, diced small
* 1/8 of an onion, diced small
* 2 bacon strips

**Directions:**

1. When the tart shells come out of the oven increase the temperature to 375 degrees F
2. Cook bacon in a frying pan – once cooked and cooled chop finely
3. In a small bowl beat together cream cheese and milk until smooth
4. Whip in the eggs
5. Add the cheese, green pepper and onion - mix well
6. Sprinkle half of the bacon into the prebaked tartlets
7. Pour egg mixture over top of bacon, sprinkle with remaining bacon
8. Bake for 18-22 minutes or until a tester comes out clean