



Broccoli Quiche Crepe Cups: Two favorites combined make an elegant dish to serve anytime

Combine two favorites - crepes and quiche - in an elegant main dish that will be impressive to serve any time from brunch to late evening supper.

The crepe cups are delicate, tender pancakes, sized to fit into muffin pans to form the "crust" for the colorful broccoli quiche filling.

For convenience, use cut broccoli in cheese sauce, frozen in a pouch. It cooks while you assemble the other filling ingredients, and the sauce adds extra flavor-to-the-quiche.

Crepes and filling can both be made in advance. Then about 45 minutes before you are ready to serve, fill each crepe cup with the quiche mixture and bake.

BROCCOLI QUICHE CREPE CUPS

Crepes

2 eggs
1 1/4 cups milk
2 tablespoons oil
1 cup flour
1/8 teaspoon salt

In medium bowl, beat eggs slightly. Add remaining ingredients and beat until smooth. Heat crepe pan or 6 to 7-inch lightly greased skillet over medium high heat until small drops of water sprinkled in pan sizzle and bounce. Remove from heat. Pour 2 tablespoons batter into pan, tilting pan to spread evenly. Heat until crepe is light brown and set; carefully turn to brown other side. Remove from pan. Repeat with remaining batter. 14 (5-inch) crepes.

Broccoli Quiche Filling
3 eggs

3 tablespoons flour
1/2 cup mayonnaise
1 cup shredded cheddar cheese
6 slices bacon, fried, drained and crumbled
10 oz. pkg. frozen cut broccoli with cheese sauce in a pouch
2 1/2 oz. jar sliced mushrooms

Cook broccoli according to package directions. Heat oven to 350 F. In medium bowl, beat eggs, flour and mayonnaise until well blended. Add bacon, broccoli and sauce, and mushrooms; mix well.

Fit crepes into greased muffin pan; fill with quiche mixture. Bake at 350 F. for 25 to 30 minutes or until knife inserted in center comes out clean. Makes 12 crepe cups.

Prices Good Thru 4/8/84

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