

CASSEROLES

BRUSSELS SPROUTS QUICHE†

(ROSENKOHL – QUICHE)

- 1 cup whipping cream
- 2 heaping tablespoons sour cream
- 1 cup flour
- 1/4 cup or 4 tablespoons butter or margarine
- 1/2 teaspoon salt
- 5 eggs
- 2 tablespoons olive oil
- 2 small red onions cut into quarters
- 14 oz. frozen Brussels sprouts
- 1/2 cup white wine
- Salt, nutmeg, pepper

Stir sour cream into the whipping cream and set aside (do not refrigerate). Place flour on the countertop and sprinkle salt over the top. Add 1 egg, and the butter or margarine and quickly knead into smooth dough. Place in the refrigerator for 30-40 minutes. Roll out the dough thinly and line a quiche pan with it making sure it covers up the sides to the top. Set aside. Place oil in saucepan; add the onion quarters and sauté for 2 minutes. Add the Brussels sprouts and white wine and sauté another 10 minutes until most of the liquid is gone. Take out the onion pieces after 6 minutes and let cool. Pour Brussels sprouts evenly over the dough and place onion pieces over it. With a fork beat 4 eggs in a bowl, stir in the whipping cream mixture and pour over the top. Bake in a preheated oven at 400° for 40-50 minutes until egg mixture is done. Serve immediately with salad and bread.

Serves 4

