

CASSEROLES

SAUERKRAUT QUICHE†

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- 1 sheet frozen puff pastry
- 3/4 lb. leeks
- 1 can sauerkraut (14 oz.)
- 1 1/2 tablespoons oil (vegetable or olive)
- 8 oz. ham (diced)
- 1 cup whipping cream
- 2 1/2 tablespoons sour cream
- 3 eggs
- nutmeg, salt and pepper

Sprinkle the flour on a countertop, place the puff pastry on top and let it thaw for 40 minutes. Stir the sour cream into whipping cream and set aside. Cut the leeks into 1/2" slices, wash thoroughly and set on a paper towel to dry. Place the sauerkraut in a sieve and let it drain. After 30 minutes, place the drained leeks and sauerkraut in a frying pan with the oil and sauté for 8-10 minutes. Stir in the ham and turn down the heat. Unfold the thawed pastry sheet on the floured countertop and roll it out to about 10" X 10" square. Line a greased quiche pan (9 1/2" X 2") with it, making sure the pastry is all the way up the sides. Pour the sauerkraut mixture into the pan spreading it evenly. Beat 3 eggs with the whipping cream mixture, season with salt, pepper and nutmeg and pour evenly over the sauerkraut mixture. Bake in a preheated oven at 400° for 30-40 minutes. Serve with a salad.

Serve 4

