

Irish Leek & Swiss Tarts

Ingredients:

2 Uncooked Pie Crusts, *cut into 4 inch circles*
12 4- Inch Heavy Duty Tin Foil Circles
1 Envelope Leek Soup Mix
1 ½ Cups Milk
½ Cup Light Cream
3 Lightly Beaten Eggs
6 ounces Swiss Cheese, *shredded*
1 tsp Dry Mustard
Dash Pepper
1 4.5 ounce Can Deviled Ham
2 Tbsp Fine Dry Bread Crumbs

Directions:

Preheat oven to 450°F

Place pie crusts into small 12 count tart pan (or a muffin pan will do). Line the pastry with the foil circles. Bake for 5 minutes, remove from oven and discard foil. Reduce oven to 325°F

In a saucepan, combine soup mix and milk; cook and stir until mixture boils. Remove from heat; cool slightly. Stir in cream. Combine eggs, cheese, mustard and pepper. Gradually add to the soup mixture, stirring until well blended.

Mix deviled ham and bread crumbs and spread on the sides of each tart shell. Carefully pour soup mixture into each shell. Bake at 325°F for 30 to 35 minutes, until center is firm.

Let stand about 10 minutes. Top with a dab of sour cream and parsley, then serve.



Metrics: Difficulty: Easy

Yield: 12 tarts

Cuisine: Irish

Cooking Time: 30 to 35 minutes

Inactive Prep Time: 10 minutes

Attribution: Traditional Irish