

# LET'S GET THIS PARTY STARTED



## APPETIZERS THAT PLEASE

Sometimes dinner's running late.

Sometimes people arrive early. And sometimes, you'd rather serve a variety of hors d'oeuvres than have a formal sit-down thing. Make it grand with delicious small dishes that do the job in a snap.



**TIP** | Quiches can be made ahead of time and frozen. To reheat, bake at 325° F for 25–30 minutes.

## SMALL BITES, BIG TASTE

Prep Time - 10 min | Bake Time - 23 min | Makes 12 quiches

### PARTY-PERFECT MINI QUICHES

- 1 can (12 fl. oz.) **CARNATION® Evaporated Milk**
- 3 large eggs, beaten
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 cups (8-oz. pkg.) shredded mild or sharp cheddar cheese
- 2 cups chopped, frozen broccoli, thawed and drained
- 1/2 cup chopped red bell pepper



**PREHEAT** oven to 350° F. Grease and lightly flour 12 2 1/2-inch muffin cups.

**WHISK** evaporated milk, eggs, flour, salt and black pepper in medium bowl until blended. Stir in cheese, broccoli and bell pepper. Spoon 1/4 to 1/3 cup of mixture into each prepared muffin cup, filling almost to rim\*. Stir mixture frequently to evenly distribute ingredients.

**BAKE** for 23 to 28 minutes or until knife inserted near centers comes out clean and tops are lightly browned. Cool in pans for 15 minutes. Run knife or small, flat spatula around inside edges of muffin cups. Carefully remove quiches.

\*NOTE: Number of quiches that you get will depend on the size of your muffin cups. Bake time may need some adjusting.