

CRAB AND CHEESE TART

Source: Above and Beyond Parsley

Prepared by: Joann Schwarberg, February, 2017

2 uncooked pie crusts
1 ½ cups coarsely chopped fresh crabmeat
½ cup shredded parmesan cheese
½ cup shredded Jarlsberg or Swiss cheese
2 tablespoons butter or margarine
3 tablespoons chopped fresh chives
4 large eggs
2 cups half and half
½ teaspoon salt
1/8 teaspoon freshly ground pepper
Dash of cayenne pepper

Spray six 10-ounce custard cups with nonstick cooking spray. Place cups in a jelly roll pan for easier handling. Roll dough of 1 pie crust to 1/8-inch thickness. As a guide, use a 7-inch plate to cut 3 circles of dough. Place a circle of dough in each of 3 custard cups, gently fluting top edges of dough (about 4-6 flutes). Repeat using second pie crust and remaining custard cups. Evenly distribute crabmeat and cheeses into pastry lined cups. In a 2-quart saucepan, melt butter over medium heat. Add chives and cook for 2 minutes. Set aside. In a medium bowl, mix eggs, half and half, salt and pepper with a wire whisk until well blended. Stir in butter and chive mixture. Add cayenne pepper. Pour over crabmeat and cheeses in pastry-lined cups. Preheat oven to 425 degrees. Bake for 25 minutes. Reduce heat to 325 degrees and bake for 15 minutes or until a knife inserted in the center comes out clean. Cool for about 5 to 8 minutes, then remove from cups and serve.

Joann's Notes: "Made my own crust. It was a pain in the butt to make this into appetizers, so next time I would do in individual ramekins as a main dish."

