

## Texas Party Quiches

*Serve in 20 oven-safe 3-oz Ramekins.*

- 1 pkg refrigerator biscuits
  - 5 eggs, beaten
  - 1 cup cottage cheese
  - ¼ cup flour
  - ½ tsp baking powder
  - ¼ cup butter or margarine, melted
  - 2 cups grated Monterey Jack cheese
  - 4 tbsp finely chopped green onions
  - ¼ cup shredded cheddar cheese, optional
  - 1 jar of salsa for topping, optional
- Preheat oven to 350 degrees.

*Recipes courtesy Robert Zollweg*

**Pier 1 imports®**

Separate biscuits and cut in half horizontally, making 20 pieces of thin pastry. Place a piece of pastry into each ramekin. Press down. Bake for 10 minutes at 350 degrees, until just brown and slightly puffy.

In a large bowl, combine beaten eggs and cottage cheese. Beat in flour, baking powder and melted butter. Stir in Monterey Jack cheese, green onions. Mix well.

Pour mixture equally into the ramekins. Sprinkle a few pieces of cheddar cheese on top (optional). Bake at 350 degrees for 20 minutes or until done. Serve warm, plain or with salsa on the side in a dip bowl.

You can also make this quiche without the pastry crust, or use some toasted bread cubes.

You can add almost anything to this recipe: bacon, mushrooms, green pepper, etc.

