

PIE PASTRY

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|--------------------------|----|----|----|--------|------------------------------|
| 1 | 2 | 4 | 8 | TARTS | |
| 1 | 2 | 4 | 8 | PKG | <u>PHILO PASTRY</u> |
| 1/2 | 1 | 2 | 4 | CUPS | <u>BUTTER</u> |
| 2 | 4 | 8 | 16 | EACH | <u>RUSSET POTATOES</u> |
| 1 | 2 | 4 | 8 | TBSP | <u>GRATED COOKING ONION</u> |
| 4 | 8 | 16 | 32 | EA. | <u>LARGE EGGS</u> |
| 1 1/2 | 3 | 6 | 12 | CUPS | <u>MILK</u> |
| 1 | 2 | 4 | 8 | TSP | <u>DIJON MUSTARD</u> |
| <u>SALT & PEPPER</u> | | | | | |
| 1/2 | 1 | 2 | 4 | CUP | <u>GRATED CHEDDAR CHEESE</u> |
| 12 | 24 | 48 | 96 | SPEARS | <u>ASPARAGUS</u> |

1. PRE HEAT OVEN TO 400. BUTTER OR SPRAY TART PAN.
2. PEEL, CUT UP & COOK POTATOES. MASH & ADD GRATED ONION, MIX.
3. IN A BOWL, WHISK, EGGS, MILK , MUSTARD, .SALT & PEPPER ADD POTATO MIXTURE, STIR TOGETHER.
4. IN A PAN OF BOILING WATER BLANCH ASPARAGUS FOR 2 MIN. IMERSE IN COLD WATER IMEDIATELY.
5. PREPARE PHILO PASTRY FOR TART PAN. REMOVE FROM PKG, ROLL INTO SHEET, KEEP MOIST WITH CLOTH, OR MOVE QUICKLY, BRUSH EACH SHEET WITH BUTTER, COVER PAN ROUGHLY WITH SHEETS, UNTIL COMPLETELY COVERED. TUCK IN EDGES.
6. POUR EGG MIXTURE INTO PREPARED TART PAN. PLACE ASPARAGUS HEAD TO TOE ACROSS THE TOP OF THE TART, BRUSH WITH BUTTER. BAKE FOR 30 TO 40 MIN OR UNTIL EGGS ARE SET, LET STAND FOR 5 MIN., CUT & SERVE.
7. RE HEAT CAREFULLY IN OVEN OR EAT COLD.