



Evelyn's Shrimp & Asparagus Quiche

AKA Shrimp Asparagus Crescent Pie
(1978 Award Winning Bake-Off Recipe)

This delicately flavored main dish was my winning entry for Bake-Off Contest #28. Pillsbury said "...it is a dish that is not only pretty to look at, it is good to eat - a hostess' delight!"

8oz can Pillsbury Crescent Dinner Rolls
10.5 oz or 15 oz can Asparagus (cut), well drained
4.5oz can tiny or broken shrimp, drained
3 eggs, beaten
1/2 tsp salt
1/8 tsp black pepper
1/2 cup light cream or evaporated milk
2 tbsp margarine or butter, melted
1 tsp lemon juice
10 3/4oz can condensed cream of shrimp or cream of mushroom soup
1/2 cup shredded swiss or cheddar cheese

Preheat oven to 375 degrees. Separate crescent dough into four rectangles. Place in ungreased 10 inch pie pan or 9 inch square pan; press over bottom and up sides to form crust. Flute edges of crust.

In medium bowl, blend eggs, salt, pepper, cream, margarine, lemon juice and soup until smooth; pour over asparagus and shrimp.

Bake at 375 degrees for 45 - 55 minutes or until crust is deep golden brown and knife inserted near center comes out clean. If crust becomes too brown, loosely cover with foil for the last 10 minutes of baking. Sprinkle with cheese; let stand 5 minutes before serving.

Makes 6 to 8 servings.

Tip: To make ahead, prepare as directed, cover and refrigerate up to two hours; bake as desired

To reheat, cover loosely with foil; heat at 375 for 15 to 20 minutes.

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