

MONTICELLO VINEYARDS

## *Rosé of Syrah*

FOOD PAIRING SUGGESTION

### MINI QUICHE LORRAINE

#### INGREDIENTS

15-ounce package rolled refrigerated unbaked pie crust (2 crusts)  
2 eggs  
2/3 cup milk  
1 tsp. of Dijon Mustard  
Salt and freshly ground pepper  
1/4 cup finely chopped green onion  
1/2 cup grated Gruyere cheese  
4 slices of cooked, chopped bacon  
Crushed Red Pepper



#### TO PREPARE

Preheat oven to 425 degrees

Beat the eggs. Add milk, mustard, salt, pepper and green onion.  
Stir mixture.

Unroll pie crust. Cut into 3-inch round circles and place in ungreased  
1 3/4-inch muffin cups (about 24 circles).

Fill each pastry shell with a pinch of cheese and bacon. Pour egg mixture over filling, being careful not to overfill. Top with Crushed Red Pepper.

Bake 13 to 15 minutes or until filling puffs and pastry is golden.

Remove from oven. Cool in pan for a few minutes, then carefully remove to a wire rack.

Serve warm and enjoy with Monticello Vineyards Rosé of Syrah!