

Asparagus and Oyster Mushroom Tart

(makes one 10 inch tart)

BERRET'S

Pastry Crust

2 1/2 cups flour

1 1/4 cups shortening cup ice water

1 tbsp sugar

2 tsp salt

Cut cold shortening into flour till mixture resembles a very coarse meal. Add cold water and mix lightly till all holds together. Divide dough into 2 pieces. Roll one piece out on a floured board to 1/4 inch thick. Turn into a 10-inch tart pan, leaving 1/2 inch hanging over side. Set aside.

Asparagus and Oyster Mushroom Filling

1 cup sour cream

2-3 cups coarsely grated dry Monterey Jack cheese (about 6 ounces) 1/2 medium onion, grated

1/4 tsp nutmeg

1 1/2 tsp salt

1/8 tsp ground red pepper

6 eggs

1 1/2 cups half and half

1 1/2 cup coarsely chopped oyster mushrooms

1 1/2 pound asparagus, cut into 1/2-inch slices
cup pimientos

Mix sour cream and dry Monterey Jack cheese in a bowl with a spoon. Add grated onion, nutmeg, salt and ground red pepper. Mix in eggs and half and half. Add oyster mushrooms, asparagus and pimientos. Pour into prepared shell and bake at 325°F for approximately 1 hour and 15 minutes, or until filling is set and puffed. Let set for 1/2 hour before cutting.