

## **Salami and Egg Muffin Cups**

1 cup corn kernels (frozen and cooked or canned), drained

1-2 scallions, well cleaned and chopped

6 eggs

pinch of salt and pepper

12 thin deli sliced salami (do not use mild flavored bologna for example, it will be too bland)

12 individual muffin tins, greased well

### **Directions:**

Place greased muffin tins on rimmed parchment paper lined baking sheet. Preheat oven to 350 F/180 C. Fit the salami into the muffin tins - it will have a sort of ruffled look. Divide up the corn kernels evenly amongst the muffin tins and equally sprinkle the chopped scallions as well. Beat the eggs with the salt and pepper in a measuring cup (if you have a large enough one, or in a bowl) and equally pour egg into each cup. If it seems a little chintzy, remember the egg puffs somewhat and the salami shrinks a bit so it will be fine. Place the quiches in the oven and bake about 15-18 minutes or until egg is set and no longer jiggly. This does not brown, so don't wait for that! Pretty and delicious.