



San Francisco Tea Recipes

Savories:

Fisherman's Wharf: Sun-dried Tomato & Crab Mini Frittatas

*1/3 c. sliced sun-dried tomatoes
1 can (9oz) artichoke hearts, cut into chunks)
2 T. minced fresh basil
1 c. grated Fontina cheese
6-8 oz. crab meat
3 eggs
1/2 c. whole milk
1/8 t. hot sauce
salt & pepper*

- 1. Preheat oven to 400 degrees. Spray mini muffin tins with cooking spray.*
- 2. Add all the ingredients into a medium-size bowl. Mix well.*
- 3. Place tablespoonfuls of mixture into muffin wells. Bake for 15-20 minutes until browned.*

Sourdough Pizza Bread

loaf of San Francisco-style sourdough bread, cut in ½
pizza sauce
shredded Mozzarella cheese
ground oregano
Parmesan cheese

Preheat oven to 350 degrees.

1. Spread pizza sauce on bread. Top with mozzarella cheese. Dust with some ground oregano. Top with Parmesan cheese. Bake for 12-15 minutes.

Slice into fingers.