

Taste of Thirwood

Yields : 2 Quiches

INGREDIENTS

2-9-inch Refrigerated Pie Crust

6 eggs

2 cups Half and Half, Light or Heavy Cream
(heavy cream makes for a much richer custard)

1 ½ cup Shredded Swiss Cheese

1 ½ cup Shredded Mild Cheddar (white)

1 Medium Vidalia Onion Julienned
(sauteed until just soft and transparent, do not brown.) Cool to room temperature.

1 tsp. Celery Salt

1 tsp. Chicken Base Paste (optional)

¼ tsp. Ground White Pepper

OPTIONAL

Other ingredients you may want in your quiche: Chopped bacon, diced ham, cooked chopped sausage seafood (cooked shrimp, scallops, lobster), broccoli, asparagus, tomatoes, mushrooms, chives, scallions, herbs and spices, etc

Quiche Recipe



PREPARATION

In a large bowl whisk eggs and cream together. Season with salt and pepper. (adding in any other herbs and spices you may like) Mix well.

Layer cheese, onions, and your ingredients in until you reach the top of the crusts. Pour custard over until just under level of the pie crusts.

Bake in a 350-degree oven on a sheet pan until the top is golden brown and custard is set and firm in center. Allow to cool for 5-10 minutes before slicing and serving.

Quiche will hold in the refrigerator for 3-4 days and re-heats very well. (pre slice before heating) It's an excellent way to prep ahead for a get together luncheon, or holiday breakfast treat.