

Jan's Quiche

A hearty and satisfying egg dish.

Prep: 20 minutes

Cook: 60 minutes

Yield: one 9" pie



Ingredients

- 23 cm (9") unbaked pie shell (*or from scratch*)
- 400 grams grated cheese ($\frac{1}{2}$ extra-old cheddar, $\frac{1}{2}$ Swiss)
- 3 eggs
- 400 ml ($1 \frac{1}{2}$) cups milk
- 1 large onion, chopped
- 1 pkg mushrooms, sliced
- salt/pepper/garlic powder to taste

Method

- Roll pastry into a 24 cm ($9\frac{1}{2}$ ") fluted pie dish.
- While preheating the oven to 400°F, sauté the onion and mushrooms until tender.
- Meanwhile grate the cheese; place it in the pie shell and sprinkle with salt/pepper/garlic powder to taste.
- Put the sautéed onion and mushroom (***and optional ingredients - see below***) on top of the cheese.
- Beat the eggs and milk together. Pour egg/milk mixture onto the pie.
- Bake 20 minutes at 400°F. Reduce heat to 350°F and bake another 30 minutes until golden and set. It should be firm to the touch in the centre when done. Let sit 10 minutes before serving.
- Serve with Caesar salad or baked beans & fried potatoes.
- **Optional Ingredient Variations:**
 - chopped spinach
 - replace 100g of the grated cheddar/Swiss mix with 100g of crumbled feta cheese
 - chopped cooked ham
 - cooked bacon (*crumbled*)
 - cooked broccoli