

# Regina Quiche

A hearty and satisfying egg dish. This version was originally pioneered by Jean back in the hip & trendy 1960's.

That original recipe continues to be the source and inspiration for Janet's current recipe.

**Prep: 20 minutes**

**Cook: 60 minutes**

**Yield: one 9" pie**



## Ingredients

- 23 cm (9") unbaked pie shell (*or from scratch*)
- 400 grams grated cheese (*½ extra old cheddar, ½ Swiss*)
- 3 eggs
- 400 ml (1 ½) cups milk
- 1 large onion, chopped
- 1 pkg mushrooms, sliced
- Salt/pepper/garlic powder

## Method

- Roll pastry into a 24 cm (9 1/2") fluted pie dish
- While preheating the oven to 400F, 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 egg and milk together. Pour egg/milk mixture onto the pie.
- Bake 20 minutes at 425F. Reduce heat to 350F 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 and fried potatoes.
- **Optional Ingredient Variations:** chopped spinach; substitute 100g of crumbled feta for cheese; chopped cooked ham; cooked bacon (*crumbled*); cooked broccoli