

EASY QUICHE

Shared by JJ Armour.

Basic quiche base. Can add a variety of ingredients.

This recipe makes 1 quiche. It is very easily doubled. Cooked quiche freezes well.

PREP: 10 minutes

BAKE: 50 - 55 minutes

SERVINGS: 6 - 8

INGREDIENTS:

3 large eggs

$\frac{3}{4}$ to 1 lb. grated cheese – mixture of mozzarella, cheddar, Monterey Jack, or Colby Jack. Use any combination you like – just don't use Cheddar for more than $\frac{1}{3}$ of the mixture. Otherwise, it will be too oily. You can also use just mozzarella – depends on your taste.

1 small can (6 oz) evaporated milk

1 prepared 9-in. deep dish pie crust (easiest to buy the frozen kind)

Mix in ingredients such as canned mushrooms, diced bell peppers, chopped broccoli, canned or frozen corn, diced green chiles, black olives, cubed or diced ham, cooked and crumbled bacon, etc.

DIRECTIONS:

Pre-heat oven to 350 degrees

Mix milk and eggs together.

Stir in grated cheese.

Add the filling ingredient(s) you choose.

Bake for 50 - 55 minutes. Make sure center is set.

