

Spring Day Quiche



- 8 eggs
- 1 cup milk
- 1 pint sliced fresh mushrooms, sauteed til tender in butter
- 1 1/2 cups Swiss cheese (or your favorite specialty cheese like Tomato Basil)
- 1/4 cup fresh chives, chopped
- 1/2 cup roasted sweet red peppers, drained and chopped
- 1 heaping Tbs. stone ground mustard
- 1/4 tsp each salt and pepper
- 1 pie crust, 9"

Preheat oven to 400 degrees. Place crust in the pie plate and flute the edges to make it pretty.

Spring Day Quiche



In medium bowl, beat together eggs, milk, mustard, salt, and pepper. Pour over the ingredients in the pie crust and carefully mix with a spoon to distribute evenly in the quiche.

Carefully place the quiche on the lowest rack of the oven and bake for 25-30 minutes until quiche is set and a knife inserted in the middle comes out clean.

Remove from the oven and let it sit for about 5 minutes to settle. Cut into individual slices. Garnish with sour cream and a cherry tomato.