

The Quiche Cookbook

150 Recipes

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Hash Brown Quiche

Ingredients

1 (16 ounce) package frozen shredded hash brown potatoes, thawed
1/3 cup butter or margarine, melted
3/4 pound ground beef
1 small onion, chopped
2 tablespoons cornstarch
2 eggs
1/2 cup milk
8 ounces process American cheese, cubed
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Combine hash browns and butter in a greased 9-in. pie plate. Press onto the bottom and up the sides, forming a shell. Bake at 350 degrees F for 10 minutes. Meanwhile, in a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Cool for 5 minutes. In a bowl, combine cornstarch, eggs and milk until smooth. Stir into beef mixture. Add the remaining ingredients; mix well. Pour into shell. Bake at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand 5-10 minutes before cutting.

Suzanne's Spinach Quiche

Ingredients

1 (9 inch) unbaked pie crust
1 (10 ounce) package frozen
chopped spinach
2 eggs
1 cup plain yogurt
1 tablespoon all-purpose flour
1/4 teaspoon black pepper
4 1/2 ounces fresh mushrooms,
thinly sliced
4 ounces shredded Cheddar
cheese
1/4 cup chopped green onions

Directions

Preheat oven to 425 degrees F (220 degrees C). Prick the pie crust all over with fork and bake for 5 minutes.

Place the frozen spinach in microwave safe bowl and cook until thawed. Drain as much of the liquid as you can and then use paper towels to get the spinach as dry as possible.

Beat together the eggs, yogurt or sour cream, flour, and pepper until well mixed. Stir in the spinach. Layer the sliced mushrooms, cheese, and chopped scallions in that order on the bottom of the pie crust. Top with the spinach mixture.

Bake in preheated oven for 15 minutes and then decrease temperature to 350 degrees F (175 degrees C) and bake for 30 additional minutes. Let cool before serving.

Broccoli Quiche Muffins

Ingredients

1 (10 ounce) package frozen chopped broccoli, thawed and drained
1 medium onion, chopped
1/2 cup diced fully cooked ham
1/2 cup grated Parmesan cheese
6 eggs
1/2 cup vegetable oil
1 1/4 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon dried oregano
1 teaspoon dried parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon dried thyme

Directions

Combine the broccoli, onion, ham and cheese; set aside. In a mixing bowl, beat eggs until frothy. Add oil; mix well. Combine dry ingredients; add to the egg mixture just until moistened. Fold in broccoli mixture.

Fill greased muffin cups two-thirds full. Bake at 375 degrees F for 18-22 minutes or until muffins test done. Cool for 10 minutes; remove from pan to a wire rack.

Easy and Delicious Blender Quiche

Ingredients

1 cup shredded Cheddar cheese
1/2 cup cooked, cubed chicken meat
1/2 cup frozen zucchini, cooked
3 eggs
1/2 cup baking mix
1/2 teaspoon salt
1 dash garlic powder
1 tablespoon dried minced onion
2 tablespoons chopped fresh parsley
1 1/2 cups milk
1/3 cup olive oil
1/2 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 9 inch pie pan.

Spread shredded cheese across bottom of pie pan. Cover cheese with meat and vegetables.

In a blender, combine eggs, baking mix, salt, garlic powder, onions, parsley, and milk. Blend until smooth, then add olive oil. Blend until combined, then pour mixture over meat and vegetable layer. Sprinkle with paprika.

Bake in preheated oven for 40 minutes. Cool 10 minutes before serving.

Seafood Quiche

Ingredients

1/2 pound bacon
1 recipe pastry for a 9 inch double crust pie
1 tablespoon butter, melted
4 eggs
2 cups half-and-half cream
1 teaspoon salt
1 pinch white sugar
1 pinch ground nutmeg
1 pinch ground cayenne pepper
1 pinch ground black pepper
1/4 pound shredded Swiss cheese
6 (6 ounce) cans crabmeat, shredded
1 (4 ounce) can canned shrimp, drain
1/2 cup sliced fresh mushrooms

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Preheat oven to 450 degrees F (230 degrees C).

Line a large pie pan or quiche pan with the pie shell. Brush shell with melted butter. Sprinkle bacon in bottom of pie pan.

Beat eggs with cream, salt, sugar, nutmeg, cayenne pepper and black pepper. Sprinkle the grated cheese over the bacon and then sprinkle the crab meat and shrimp over the cheese. Pour the egg mixture over everything and arrange the mushroom slices over the egg mixture.

Bake in preheated oven for 10 minutes, reduce heat to 350 degrees F (175 degrees C) and continue baking until set, about 25 to 30 minutes. Let cool for 10 minutes before serving.

Spinach and Carrot Quiche

Ingredients

1 tablespoon vegetable oil
1 onion, diced
2 cloves garlic, minced
2 (10 ounce) packages frozen
chopped spinach, thawed
1/2 cup shredded carrots
2 cups shredded Monterey Jack
cheese
6 eggs
1/2 teaspoon crushed red pepper
flakes
1/8 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon pepper
2 (9 inch) pie crusts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium heat, and cook the onion until tender. Mix in the garlic, spinach, and carrots, and cook until the spinach liquid has evaporated. Remove skillet from heat, and mix in cheese and eggs. Season with red pepper, nutmeg, salt, and pepper. Pour 1/2 the mixture into each pie shell.

Bake 30 minutes in the preheated oven, until a toothpick inserted in the center of a quiche comes out clean.

Cindy's Tuna, Spinach, and Bacon Quiche

Ingredients

2 eggs
1/2 cup milk
1/2 cup blue cheese salad dressing
1 teaspoon cornstarch
1/4 cup thawed frozen chopped spinach
1 (12 ounce) can solid white tuna packed in water, drained
3 slices bacon strips, cooked and chopped
6 ounces Swiss cheese, shredded
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk together eggs, milk, blue cheese dressing, and cornstarch in a bowl until smooth. Fold in spinach, tuna, bacon, and Swiss cheese until evenly mixed. Pour into pie shell.

Bake in preheated oven until a knife inserted into the center comes out clean, 30 to 35 minutes.

Green Eggs and Ham Quiche

Ingredients

2 cups chopped fresh spinach
1 sweet onion, chopped
4 eggs
2 cups milk
1 cup baking mix (such as Bisquick ®)
1 cup chopped ham
2 cups shredded Cheddar cheese
1 tomato, thickly sliced (optional)

Directions

Preheat an oven to 325 degrees F (165 degrees C). Coat the bottom of a 9x13 inch pan with cooking spray.

Combine spinach and onion in the bowl of a food processor. Process to finely chop. Add eggs, milk, and baking mix; process to mix. Pour mixture into prepared pan. Sprinkle ham and cheese over the top.

Bake in preheated oven for 35 to 45 minutes. Quiche is done when toothpick inserted in the center comes out clean. Garnish with tomato slices to serve.

Spinach Quiche

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed
1 bunch green onions, finely chopped (white parts only)
4 eggs, beaten
1 (16 ounce) package cottage cheese
2 cups shredded Cheddar cheese
1/4 cup crushed croutons

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9 inch pie or quiche pan.

Place spinach in a small saucepan. Cook over medium heat, stirring occasionally until soft. Drain off any remaining liquid. Stir in green onions, eggs, cottage cheese and Cheddar cheese. Pour mixture into prepared pan.

Bake uncovered in preheated oven for 45 minutes. Remove from oven and sprinkle with crushed croutons. Return to oven and bake for an additional 15 minutes, until eggs are set.

Quiche Supreme

Ingredients

2 (9 inch) deep dish frozen pie crusts
1 tablespoon finely chopped green bell pepper
1 small onion, finely chopped
1 (4.5 ounce) can mushrooms, drained and chopped
6 eggs
2 cups heavy cream
8 ounces shredded Monterey Jack cheese
8 ounces shredded Swiss cheese
12 ounces cooked ham, chopped
1/2 teaspoon vinegar
1/8 teaspoon dried tarragon
1 pinch garlic powder
1 pinch ground nutmeg
1 pinch dried parsley
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C) and pre-bake crusts for 10 minutes. Set aside to cool on racks.

In a large skillet, saute green pepper, onion and mushrooms until onions are soft and translucent. Remove from heat and set aside.

In a large bowl, mix eggs and cream together. Stir in the shredded Jack and Swiss cheese, chopped ham and sauteed vegetables. Stir in vinegar and season with tarragon, garlic powder, nutmeg, parsley, salt and pepper. Divide filling into the 2 baked pie crusts.

Bake in the preheated oven for 55 to 60 minutes, or until filling is set and crusts are golden brown.

Clark's Quiche

Ingredients

1/2 pound thick sliced bacon
1 (10 ounce) package frozen chopped spinach, thawed
1 (8 ounce) container sour cream
salt and pepper to taste
2 (9 inch) unbaked pie crusts
2 tablespoons olive oil
1 onion, finely diced
1/2 pound fresh mushrooms, finely diced
2 cups finely diced smoked ham
8 ounces Monterey Jack cheese, shredded
8 ounces Cheddar cheese, shredded
4 ounces Parmesan cheese, grated
8 eggs
1 1/2 cups half-and-half cream
1 tablespoon dried parsley
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Cook spinach according to package instructions. Allow to cool, then squeeze dry.

Heat olive oil in skillet over medium heat. Saute onions until soft and translucent. Stir in mushrooms, and cook for 2 minutes, or until soft. Stir in ham and cooked bacon. Remove from heat.

In a large bowl, combine spinach, sour cream, salt and pepper. Divide, and spread into pie crusts. Layer with bacon mixture. Mix together Monterey Jack, Cheddar and Parmesan, and sprinkle over pies. Whisk together eggs, half-and-half and parsley. Season with salt and pepper, and pour over pies.

Place pies on baking sheet, and bake on middle shelf in preheated oven for 40 minutes. The top will be puffed and golden brown. Remove from oven, and let stand for 5 to 10 minutes.

Spinach Quiche with Kid Appeal

Ingredients

1 (9 inch) refrigerated pie crust
3 tablespoons olive oil
1 small onion, thinly sliced and quartered
1 cup frozen chopped spinach, thawed and drained well
8 eggs
1 clove garlic, minced
1 teaspoon dried thyme
1 teaspoon dried basil
2 tablespoons grated Pecorino Romano cheese
1 cup shredded Mozzarella cheese
salt and ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring the pie crust to room temperature.

Heat the olive oil in a skillet over medium heat; add the onion and cook until onion becomes transparent, about 5 minutes. Combine the spinach with the onion, cover the skillet; turn off the heat, and set aside.

Unroll the crust and press to fit into a 9 inch pie plate. Trim the edges.

Beat the eggs in a large bowl until light colored and frothy. Add the garlic, thyme, basil, cheeses, and spinach mixture, and stir until well blended. Season to taste with salt and pepper. Pour the spinach mixture into the prepared pie crust.

Bake in preheated oven until the top is golden brown, and an inserted tooth pick comes out clean, about 50 minutes.

Green Chile Spinach Quiche

Ingredients

1/2 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
12 eggs
1 (8 ounce) package shredded Colby-Monterey Jack cheese
2 cups small curd cottage cheese
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 (4 ounce) cans chopped green chilies
1/2 cup melted butter
2 (9 inch) unbaked pie crusts

Directions

Preheat an oven to 400 degrees F (200 degrees C). Whisk the flour, baking powder, and salt together in a small bowl; set aside.

Beat the eggs in a mixing bowl until smooth. Whisk in the flour mixture until no lumps remain. Stir in the Colby-Monterey Jack cheese, cottage cheese, spinach, green chiles, and melted butter until evenly blended. Divide the mixture between the pie crusts.

Bake the quiches in the preheated oven for 15 minutes at 400 degrees F (200 degrees C), then reduce the temperature to 350 degrees F (175 degrees C). Continue baking until the quiches are lightly browned and a knife inserted into the center comes out clean, 35 to 40 minutes.

Light and Fluffy Spinach Quiche

Ingredients

1/2 cup light mayonnaise
1/2 cup milk
4 eggs, lightly beaten
8 ounces shredded reduced-fat Cheddar cheese
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1/4 cup chopped onion
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a cookie sheet with foil.

In a large bowl, whisk together mayonnaise and milk until smooth. Whisk in eggs. Layer spinach, cheese, and onion in pie shell, making several layers of each. Pour in egg mixture. Place quiche on prepared cookie sheet. Cover quiche with foil.

Bake in preheated oven for 45 minutes. Remove cover, and bake 10 to 15 minutes, or until top is golden brown and filling is set.

Green Chili Quiche Squares

Ingredients

3 cups seasoned croutons
1 (4 ounce) can chopped green
chilies
4 cups shredded Cheddar cheese
6 eggs
3 cups milk
2 teaspoons ground mustard
1 teaspoon salt
1/4 teaspoon garlic powder

Directions

Arrange croutons in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with chilies and cheese. In a bowl, beat the eggs, milk, mustard, salt and garlic powder. Pour over cheese. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Easy Bacon and Cheese Quiche

Ingredients

1 (3 ounce) can bacon bits
1/2 cup chopped onion
5 ounces shredded Swiss cheese
3 ounces grated Parmesan
cheese
1 (9 inch) deep dish frozen pie
crust
4 eggs, lightly beaten
1 cup half-and-half cream

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl, mix the bacon, onions, and both cheeses. Place this mixture in the unfrozen pie crust.

Mix the eggs and half and half in a bowl. Pour the egg mixture over the cheese mixture.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 35 minutes, until top of quiche begins to turn brown.

Quick Quiche

Ingredients

8 slices bacon
4 ounces shredded Swiss cheese
2 tablespoons butter, melted
4 eggs, beaten
1/4 cup finely chopped onion
1 teaspoon salt
1/2 cup all-purpose flour
1 1/2 cups milk

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.

Line bottom of pie plate with cheese and crumbled bacon. Combine eggs, butter, onion, salt, flour and milk; whisk together until smooth; pour into pie pan.

Bake in preheated oven for 35 minutes, until set. Serve hot or cold.

Hamburger Quiche

Ingredients

1 (16 ounce) package frozen hash brown potatoes, thawed
1/2 pound ground beef
1 small onion, minced
1 cup milk
2 eggs, beaten
1 tablespoon cornstarch
1/2 pound sharp Cheddar cheese, shredded
1/4 teaspoon liquid smoke flavoring
1 (3 ounce) jar real bacon bits
2 teaspoons Worcestershire sauce
salt
1/4 pound sharp Cheddar cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie dish.

Press hash browns onto the bottom and sides of pie dish. Bake in preheated oven for 25 to 30 minutes, or until it begins to brown.

Meanwhile, place ground beef and onion in a large, deep skillet. Cook over medium-high heat until beef evenly brown. Drain, crumble and allow to cool. In a medium bowl, whisk together milk, eggs and cornstarch. Stir in 1/2 pound shredded cheese and ground beef mixture. Mix in the liquid smoke, bacon bits, Worcestershire sauce and salt. Pour into hash brown crust.

Bake in preheated oven for 20 minutes. Remove from oven, sprinkle 1/4 pound of grated sharp cheddar on top, and place back in the oven. Bake 15 minutes, or until filling is puffed and golden brown. Let stand for 20 minutes before serving.

Quiche a la Denise

Ingredients

1 (9 inch) unbaked 9 inch pie crust
1/2 cup shredded Swiss cheese
1/2 onion, minced
1 (4.5 ounce) can sliced mushrooms, drained
3 egg yolks
2 egg whites
2 tablespoons all-purpose flour
2 tablespoons milk
1/2 teaspoon chopped fresh thyme
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Layer cheese, onions and mushrooms inside pie shell. Whisk together egg whites, yolks, flour and milk. Pour egg mixture on top of cheese and vegetables. Poke the layers gently to allow the egg mixture to distribute evenly throughout the quiche. Sprinkle the thyme, salt and pepper on top of the eggs.

Bake in preheated oven for 30 minutes, or until eggs are set and top is golden brown.

Ranch-Style Quiche

Ingredients

1 cup shredded Swiss cheese
1 (9 inch) baked pastry shell,
cooled
3 eggs
1 1/4 cups whipping cream
1 (1 ounce) package ranch salad
dressing mix
4 bacon strips, cooked and
crumbled

Directions

Sprinkle cheese into pastry shell. In a bowl, whisk eggs until foamy. Add the remaining ingredients. Pour over cheese. Bake, uncovered, at 400 degrees F for 15 minutes. Reduce heat to 350 degrees F. Cover edges with foil; bake 15-20 minutes longer or until a knife inserted near the center comes out clean.

Taco Quiche

Ingredients

1 pound ground beef
1/4 cup chopped onion
1/4 cup chopped green pepper
1 (1.25 ounce) package taco seasoning
1 cup shredded Cheddar cheese
1/2 cup biscuit/baking mix
2 eggs, beaten
1 cup milk

Directions

In a large skillet, cook the beef, onion, green pepper and taco seasoning over medium heat until meat is no longer pink; drain. Spread into a 9-in. greased pie plate. Sprinkle with cheese.

In a bowl, combine the biscuit mix, eggs and milk; mix well. Pour over the cheese. Bake at 400° for 20-25 minutes or until a knife inserted near the center comes out clean.

Bacon Cheddar Quiche

Ingredients

14 bacon strips, cooked and crumbled
1 cup shredded Cheddar cheese
1 (6 ounce) jar sliced mushrooms, drained
1 tablespoon dried minced onion
5 eggs
1 (5 ounce) can evaporated milk
1/4 teaspoon cayenne pepper

Directions

In a greased 9-in. microwave-safe pie plate, layer the bacon, cheese, mushrooms and onion. In a bowl, beat the eggs, milk and cayenne; pour over the onion. Microwave, uncovered, on high for 6 minutes, stirring twice. Cook 2-3 minutes longer or until a knife inserted near the center comes out clean. Let stand for 5 minutes or until set. Cut into wedges.

Spinach Muenster Quiche

Ingredients

8 ounces Muenster cheese, sliced
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained
2 eggs
1/3 cup grated Parmesan cheese
1 (8 ounce) package cream
cheese, softened
salt and pepper to taste
garlic powder to taste
4 ounces Muenster cheese, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line a quiche dish or 9 inch pie pan with the 8 ounces of Muenster cheese slices. Carefully press all of the water out of the spinach and place it in a large mixing bowl. Add eggs, Parmesan cheese, cream cheese, salt, pepper and garlic powder; stir well. Spoon mixture into pan and top with remaining cheese slices.

Bake in preheated oven for 35 minutes and allow to set up for 10 minutes before serving. Decrease oven temperature by 25 degrees F if using glass pie dish.

Onion Quiche

Ingredients

1 tablespoon butter
1 large onion, diced
3 eggs
1/3 cup heavy cream
1/3 cup shredded Swiss cheese
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 375 degrees F (190 degrees C).

Over medium-low heat melt butter in a large saucepan. Add onions and cook slowly, stirring occasionally, until onions are soft.

In a small bowl, beat together eggs and cream. Stir in cheese. Spread onions in bottom of pastry shell. Pour egg mixture over onions.

Bake in preheated oven for 30 minutes, or until eggs have set.

Quiche Lorraine II

Ingredients

1 recipe pastry for a 9 inch single crust pie
6 slices bacon
1 onion, sliced
3 eggs, beaten
1 1/2 cups milk
1/4 teaspoon salt
1 1/2 cups shredded Swiss cheese
1 tablespoon all-purpose flour

Directions

Preheat oven to 450 degrees F (230 degrees C). Line pastry shell with foil. Bake in oven for 8 minutes. Remove foil and bake for an additional 5 minutes, or until crust is set and dry. Remove from oven and turn down temperature to 325 degrees F (165 degrees C).

In a large skillet, cook bacon until crisp. Drain and reserve 2 tablespoons of drippings. Crumble the bacon and set aside. Cook onion in skillet with reserved drippings; cook until onion is tender and then drain.

In a large bowl, mix together milk, salt and eggs. Stir in bacon and onion. In a separate bowl, toss cheese and flour together, then add to egg mixture. Be sure to mix well. Pour egg mixture into pie crust.

Bake in preheated oven for 35 to 40 minutes, or until knife inserted in center of quiche comes out clean. If necessary, cover edge of crust with foil while baking to prevent burning or overbrowning. Let stand for 10 minutes before serving.

Crustless Bacon and Cheese Quiche

Ingredients

5 green onions, chopped, divided
1 tomato, chopped, divided
12 slices OSCAR MAYER Bacon
1 cup sliced fresh mushrooms
12 eggs
1/3 cup BREAKSTONE'S
Reduced Fat Sour Cream
1 cup KRAFT Shredded Cheddar
Cheese
1 cup KRAFT Shredded
Mozzarella Cheese

Directions

Heat oven to 325 degrees F.

Reserve 2 tablespoons each onions and tomatoes. Cook bacon in large skillet until crisp. Remove bacon with slotted spoon to paper towels; reserve 1 tablespoon drippings in skillet. Add mushrooms to skillet; cook and stir 2 minutes or until tender. Remove from heat. Chop bacon. Add to skillet with onions and tomatoes; mix well.

Beat eggs and sour cream with whisk until well blended. Pour into greased 13x9-inch baking dish; top with bacon mixture and cheeses.

Bake 30 minutes or until center is set. Sprinkle with reserved onions and tomatoes. Let stand 5 minutes before cutting to serve.

Spicy Sausage Quiche

Ingredients

- 1 pound bulk pork sausage
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1/2 cup chopped onion
- 1 (4 ounce) can chopped green chile peppers
- 1 tablespoon minced jalapeno pepper
- 10 eggs, lightly beaten
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon pepper

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain and crumble. Spread into bottom of baking dish. Sprinkle with Cheddar cheese, Monterey Jack cheese, onion, chile peppers, and jalapeno pepper. In a medium bowl, mix eggs with chili powder, cumin, garlic powder, salt and pepper. Pour over contents of baking dish.

Bake in preheated oven for 18 to 22 minutes, or until a knife inserted into the center comes out clean. Cool for 10 minutes, then cut into squares.

Crab Quiche I

Ingredients

1/2 cup mayonnaise
2 tablespoons all-purpose flour
2 eggs, beaten
1/2 cup milk
1 cup crab meat
1 cup diced Swiss cheese
1/2 cup chopped green onions
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, beat together eggs, mayonnaise, flour, and milk until thoroughly blended. Stir in crab, cheese, and onion. Spread into pie shell.

Bake for 40 to 45 minutes, or until a knife inserted in the center comes out clean.

Ham And Swiss Quiche

Ingredients

1 (9 inch) unbaked (4-cup volume) deep-dish pie shell
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
3 large eggs
1/4 cup all-purpose flour
1 cup shredded Swiss cheese
1/2 cup cubed cooked ham
1/4 cup sliced green onions
1/2 teaspoon dried thyme
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

PREHEAT oven to 350 degrees F.

WHISK together evaporated milk, eggs and flour in large bowl. Stir in 1/2 cup cheese, ham, green onions, thyme, salt and pepper. Pour mixture into pie shell; sprinkle with remaining cheese.

BAKE for 45 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 5 to 7 minutes before serving.

VARIATION: For a lattice top quiche, use ready-made pie pastry for single crust pie. Cut pastry into 1/2-inch-wide strips. Lay pastry strips over filling in lattice-fashion, turning pastry over outside edge of dish. Bake as directed above.

Tomato and Basil Quiche

Ingredients

1 tablespoon olive oil
1 onion, sliced
2 tomatoes, peeled and sliced
2 tablespoons all-purpose flour
2 teaspoons dried basil
3 eggs, beaten
1/2 cup milk
salt and pepper to taste
1 (9 inch) unbaked deep dish pie crust
1 1/2 cups shredded Colby-Monterey Jack cheese, divided

Directions

Preheat oven to 400 degrees F (200 degrees C). Bake pie shell in preheated oven for 8 minutes.

Meanwhile, heat olive oil in a large skillet over medium heat. Saute onion until soft; remove from skillet. Sprinkle tomato slices with flour and basil, then saute 1 minute on each side. In a small bowl, whisk together eggs and milk. season with salt and pepper.

Spread 1 cup shredded cheese in the bottom of pie crust. Layer onions over cheese, and top with tomatoes. Cover with egg mixture. sprinkle top with remaining 1/2 cup shredded cheese.

Bake in preheated oven for 10 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 15 to 20 minutes, or until filling is puffed and golden brown. Serve warm.

Mini Mexican Quiches

Ingredients

1/2 cup butter or margarine,
softened
1 (3 ounce) package cream
cheese, softened
1 cup all-purpose flour
1 cup shredded Monterey Jack
cheese
1 (4 ounce) can chopped green
chilies, drained
2 eggs
1/2 cup whipping cream
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

In a small mixing bowl, cream butter and cream cheese. Add flour; beat until well blended. Shape into 24 balls; cover and refrigerate for 1 hour. Press balls onto the bottom and up the sides of greased miniature muffin cups. Sprinkle a rounded teaspoonful of cheese and 1/2 teaspoon of chilies into each shell.

In a bowl, beat eggs, cream, salt and pepper. Spoon into shells. Bake at 350 degrees F for 30-35 minutes or until golden brown. Let stand for 5 minutes before serving. Refrigerate leftovers.

Yummy Quiche

Ingredients

8 ounces bacon
1 (9 inch) unbaked 9 inch pie crust
2 cups sharp Cheddar cheese, shredded
1 cup shredded Monterey Jack cheese
3 tablespoons all-purpose flour
5 eggs, lightly beaten
1 1/2 cups half-and-half
1/2 cup diced onion
1 (4 ounce) can diced green chile peppers, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Place crust in a 9 inch glass pie plate. Sprinkle bacon inside of crust. In a small bowl, combine Cheddar cheese, Monterey jack cheese and flour. In a separate bowl, beat together eggs, cream, onion and green chiles. Add cheese mixture; stir well. Pour mixture into pie crust.

Bake in preheated oven for 60 to 70 minutes, until set. Let stand 10 minutes before serving.

Sausage Quiche Squares

Ingredients

5 eggs
1/2 pound bulk pork sausage,
cooked and drained
1 cup small curd cottage cheese
1 cup shredded Cheddar cheese
1 cup shredded Swiss cheese
1/4 cup all-purpose flour
1/2 teaspoon baking powder

Directions

In a mixing bowl, beat the eggs. Add the remaining ingredients; mix until blended. Pour into a greased 9-in. square baking dish. Bake, uncovered, at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Quiche Lorraine I

Ingredients

1 recipe pastry for a 9 inch single crust pie
12 slices bacon
1 cup shredded Swiss cheese
1/3 cup minced onion
4 eggs, beaten
2 cups light cream
3/4 teaspoon salt
1/4 teaspoon white sugar
1/8 teaspoon cayenne pepper

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place bacon in a large skillet, and fry over medium-high heat until crisp. Drain on paper towels, then chop coarsely. Sprinkle bacon, cheese and onion into pastry shell.

In a medium bowl, whisk together eggs, cream, salt, sugar and cayenne pepper. Pour mixture into pastry shell.

Bake 15 minutes in the preheated oven. Reduce heat to 300 degrees F (150 degrees C), and bake an additional 30 minutes, or until a knife inserted 1 inch from edge comes out clean. Allow quiche to sit 10 minutes before cutting into wedges.

Bacon Quiche

Ingredients

3 eggs
1 1/2 cups milk
1/4 cup butter or margarine,
melted
1/2 cup biscuit/baking mix
Dash pepper
8 bacon strips, cooked and
crumbled
3/4 cup shredded Cheddar
cheese

Directions

In a blender, combine eggs, milk and butter. Add biscuit mix and pepper; cover and process for 15 seconds. Pour into a greased 9-in. pie plate. Top with bacon and cheese.

Bake at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Wild Asparagus Quiche

Ingredients

CRUST:

1 cup all-purpose flour
1/2 cup vegetable shortening
1 teaspoon salt
1/4 cup ice water

FILLING:

1 1/2 cups 1% small-curd cottage cheese
2 tablespoons flour
4 eggs
2 cups low-fat milk
1 teaspoon Dijon mustard
1 dash Tabasco sauce
2 cups fresh wild asparagus, cut into 1/2 inch pieces
2/3 cup grated Swiss cheese
Paprika

Directions

For crust, combine flour, shortening and salt; mix to a "crumb" consistency. Add ice water; mix well and form dough into ball. On floured surface, roll out dough to fit 10-in. quiche pan. place dough in pan; prick bottom with fork. Bake at 350 degrees F for 15 minutes. Cool. For filling, combine in blender cheese, flour, eggs, milk, mustard and Tabasco; blend until smooth. pour into crust. Arrange asparagus evenly over filling. Sprinkle with Swiss cheese and paprika. Bake at 375 degrees F for 25 minutes or until knife comes out clean when inserted near center.

Cheeseburger Quiche

Ingredients

3/4 pound ground beef
1 medium onion, chopped
1/3 cup chopped green pepper
1 tablespoon all-purpose flour
1 tablespoon dried parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon pepper
1 cup evaporated milk
2 eggs, beaten
1 1/2 cups shredded Cheddar
cheese
1 (9 inch) unbaked pastry shell

Directions

In a large skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the flour, seasonings, milk, eggs and cheese. Transfer to pastry shell. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Quiche Lorraine II

Ingredients

1 (9 inch) unbaked pie crust
1/3 cup finely chopped ham
1/2 pound Gruyere cheese,
shredded
1 tablespoon butter
1 onion, chopped
4 eggs
1 pinch salt
1 pinch ground nutmeg
2 cups hot milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Line bottom of unbaked pie shell with diced ham and grated cheese.

In a large saucepan, melt butter over medium-low heat. Add onions and cook slowly, stirring occasionally until onions are soft. Spread over ham and cheese in pie shell.

Beat eggs and add salt and nutmeg to taste. Gradually stir in hot milk and heat this mixture over a low flame until it begins to thicken. Pour into shell.

Bake in preheated oven for 30 minutes or until custard is set and golden on top. Let cool before slicing.

Easy Mini Quiches

Ingredients

6 slices bacon, chopped
1 onion, chopped
3 eggs
3/4 cup buttermilk baking mix
1 1/2 tablespoons chopped fresh parsley
2 cups shredded American cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease 2 mini muffin pans. In a large skillet over medium heat, fry bacon and onion together for about 5 minutes, or until bacon is crisp. Drain and set aside.

In a medium bowl, beat the eggs. Stir in the baking mix, parsley, shredded cheese, bacon and onion. Spoon into greased muffin cups.

Bake for 10 to 15 minutes in the preheated oven, or until the tops are lightly browned. Allow mini quiches to cool in the pan before carefully removing with a small knife or spatula.

Cheddar Quiche

Ingredients

1 cup all-purpose baking mix
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/3 cup milk
3 slices bacon, chopped
1 small onion, chopped
2 cups shredded Cheddar cheese
4 eggs
1 teaspoon salt
1/4 teaspoon hot pepper sauce
1 (12 fluid ounce) can evaporated milk, heated

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch pie pan.

In a medium bowl, mix together the baking mix, 1/4 teaspoon salt, and pepper. Gradually mix in the milk until moistened. Knead a few times on a floured board. Roll dough out to a 12 inch circle, and press into the greased pie pan. Fold edges, and flute.

Place bacon and onion in a large, deep skillet over medium-high heat, and cook until bacon is evenly brown. Drain, and crumble bacon. Sprinkle bacon, onion, and Cheddar cheese into the pie pan.

In a medium bowl, beat eggs with 1 teaspoon salt and hot pepper sauce, then slowly stir in hot evaporated milk. Pour into the pie shell.

Bake 5 minutes in the preheated oven, then reduce heat to 350 degrees F (175 degrees C). Continue baking 25 minutes, or until center is almost set. Do not over bake - the quiche will set as it cools.

Salsa Sausage Quiche

Ingredients

3/4 pound bulk pork sausage
1 (9 inch) unbaked pastry shell
2 cups shredded Cheddar cheese,
divided
3 eggs
1 cup salsa

Directions

Crumble sausage into a large skillet. Cook over medium heat until no longer pink; drain. Transfer to the pastry shell. Sprinkle with half of the cheese. In a small bowl, lightly beat the eggs; stir in salsa. Pour over cheese.

Bake at 375 degrees F for 30-35 minutes or until knife inserted near the center comes out clean. Sprinkle with the remaining cheese. Bake 5 minutes longer or until the cheese is melted.

Asparagus Quiche

Ingredients

1 pound fresh asparagus, trimmed and cut into 1/2 inch pieces
10 slices bacon
2 (8 inch) unbaked pie shells
1 egg white, lightly beaten
4 eggs
1 1/2 cups half-and-half cream
1/4 teaspoon ground nutmeg
salt and pepper to taste
2 cups shredded Swiss cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Place asparagus in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Brush pie shells with beaten egg white. Sprinkle crumbled bacon and chopped asparagus into pie shells.

In a bowl, beat together eggs, cream, nutmeg, salt and pepper. Sprinkle Swiss cheese over bacon and asparagus. Pour egg mixture on top of cheese.

Bake uncovered in preheated oven until firm, about 35 to 40 minutes. Let cool to room temperature before serving.

Surimi, Spinach, and Roasted Red Pepper Quiche

Ingredients

1 (9 inch) pastry for a 9 inch single crust pie
4 eggs
2/3 cup heavy cream
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 teaspoon salt
1 tablespoon hot pepper sauce
8 ounces surimi (imitation crabmeat), cut into bite-sized pieces
7 green onions, chopped
3 tablespoons roasted red peppers, drained and chopped
1/2 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup shredded Cheddar cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Press the pie crust into a 9 inch glass pie plate, and press fingers along the upper edge to decorate. Bake in preheated oven until the crust is very lightly browned, about 12 minutes.

Meanwhile, whisk together the eggs, cream, garlic powder, pepper, salt, and hot pepper sauce in a bowl until well blended. Fold in the surimi, green onions, roasted peppers, spinach, Cheddar cheese, and Parmesan cheese. Pour into the pie crust.

Return to the oven, and bake 20 minutes. Turn the oven off, and leave the quiche in the oven until slightly firm, 20 to 30 minutes.

Leek and Cheese Quiche

Ingredients

2 tablespoons butter
2 cups sliced leeks
1 (9 inch) frozen pie crust, thawed
1 cup shredded Swiss cheese
1/4 cup grated Romano cheese
1 tablespoon all-purpose flour
4 eggs
1 3/4 cups heavy cream
1 tomato, thinly sliced
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

Melt the butter in a skillet over medium heat, and saute the leeks until tender. Spread evenly over the bottom of the pie crust.

In a bowl, toss together the Swiss cheese, Romano cheese, and flour. Spread over the leeks.

In a separate bowl, beat together the eggs and heavy cream. Pour over the cheese layer in the pie crust. Top with the tomato slices, and season with salt and pepper.

Bake 15 minutes in the preheated oven. Reduce heat to 325 degrees F (165 degrees C), and continue baking 30 minutes, until the crust is lightly browned and a knife inserted in the center of the quiche comes out clean.

Sausage Mushroom Quiche

Ingredients

1 pound small fresh button mushrooms
1 pound ground pork breakfast sausage
1/2 cup chopped fresh parsley
3 eggs
1 cup half-and-half cream
1/2 cup grated Parmesan cheese
1/4 teaspoon salt
1 (9 inch) unbaked 9 inch pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C). Prepare the mushrooms by snipping off the stems. Cut in half if large.

Crumble the sausage in a large skillet, add the mushrooms, cook on medium-high heat until the meat and mushrooms are lightly browned and all the liquid from the mushrooms has evaporated. Drain off the grease. Add the parsley.

In a large bowl, beat the eggs, adding the cream, cheese and salt. Pour into the mushroom/sausage mixture; blending well. Pour mixture into the pie shell.

Bake in preheated oven for 25 to 30 minutes, until crust is well browned and the filling is set. Let stand 10 minutes before serving.

Sausage Quiche

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
12 ounces mild link sausage, cooked and cut into 1/2 inch pieces
1/2 cup chopped onion
1 tablespoon butter or margarine
1 (4 ounce) can sliced mushrooms, drained
2 (3 ounce) packages cream cheese, cut into 1/4 inch cubes
2 tablespoons chopped pimientos
6 eggs
2/3 cup light cream
1 tablespoon dried parsley flakes
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
Paprika

Directions

Unroll one tube of the rolls; press dough onto the bottom and up the sides of a greased 11-in. x 7-in. x 2-in. baking pan to form a crust. Seal perforations. Sprinkle sausage over crust. In a skillet, saute onion in butter until tender; add mushrooms. Spoon over sausage. Top with cheeses and pimientos. In a bowl, beat eggs, cream, parsley, salt, pepper and garlic powder; pour over all. Unroll second tube of rolls; seal perforations. Cut dough into 1/2-in. lengthwise strips. Use strips to form a lattice crust over top of quiche. Sprinkle with paprika. Bake at 350 degrees F for 50-55 minutes; cover loosely with foil if browning too quickly. Let stand 10-15 minutes before cutting.

Corn Tortilla Quiche

Ingredients

3/4 pound bulk pork sausage
5 (6 inch) corn tortillas
1 cup shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
1/4 cup canned chopped green chiles
6 eggs, beaten
1/2 cup whipping cream
1/2 cup small curd cottage cheese
1/2 teaspoon chili powder
1/4 cup minced fresh cilantro or parsley

Directions

In a skillet, cook the sausage until no longer pink; drain. Place four tortillas in a greased 9-in. pie plate, overlapping and extending 1/2 in. beyond rim. Place remaining tortilla in the center. Layer with sausage, Monterey Jack and cheddar cheeses and chilies. Combine eggs, cream, cottage cheese and chili powder; slowly pour over chilies. Bake at 350 degrees F for 45 minutes or until the center is set and puffed. Sprinkle with cilantro. Cut into wedges.

Salmon and Swiss Chard Quiche

Ingredients

2 tablespoons butter, divided
1/4 cup plain dried bread crumbs
2 cups 2% milk
8 ounces salmon fillets, skin removed
1/3 cup chopped onion
1/2 bunch Swiss chard, chopped
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/2 teaspoon dried marjoram
1/8 teaspoon ground nutmeg
3 eggs

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 10 inch pie plate using about 1 tablespoon of butter. Sprinkle bread crumbs into the pie dish and shake to coat evenly, discarding excess.

Pour the milk into a large saucepan and warm over medium heat. Add the salmon fillets and bring to a simmer. Cover and cook for about 10 minutes, or until salmon can be flaked with a fork.

Melt the remaining butter in a large skillet over medium heat. Add the onion and Swiss chard; cook and stir until tender and most of the liquid has evaporated. Season with salt, pepper, marjoram and nutmeg. Set aside to cool; you should have about one cup of chard and onion.

Spread the chard mixture and flake the salmon into the prepared pie plate. In a medium bowl, whisk together the eggs and one cup of cooled milk from poaching the salmon. Pour into the pie dish.

Bake for 35 minutes in the preheated oven, or until the center is set. Cool slightly before serving.

Carnation® Quiche Lorraine

Ingredients

1 (9 inch) unbaked (4-cup volume)
deep-dish pie shell
6 slices bacon
1/2 cup chopped onion
1 1/2 cups shredded Swiss
cheese
1 (12 fluid ounce) can NESTLE®
CARNATION® Evaporated Milk
3 large eggs
1/4 teaspoon salt
1/8 teaspoon ground black
pepper
1/8 teaspoon ground nutmeg

Directions

PREHEAT oven to 350 degrees F.

COOK bacon in large skillet over medium heat. When bacon starts to turn brown, add onion. Cook until bacon is crisp; drain. Sprinkle cheese into bottom of pie shell. Top with bacon mixture. Combine evaporated milk, eggs, salt, pepper and nutmeg in small bowl until blended. Pour into pie shell.

BAKE for 30 to 35 minutes or until knife inserted halfway between center and edge comes out clean. Cool for 5 minutes on wire rack before serving.

NOTE: Quiche fits a variety of meal occasions from brunch to dinner and also makes an outstanding appetizer. If using metal or foil pans, bake on preheated heavy-duty baking sheet.

Mini Breakfast Quiches

Ingredients

24 (2 inch) frozen mini tart shells
6 slices bacon
6 eggs
1 1/2 cups heavy cream
1/4 cup all-purpose flour
2 teaspoons garlic salt
2 teaspoons onion powder
1 teaspoon chili powder
1/2 teaspoon ground cumin
2 cups shredded Cheddar cheese
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1/2 cup cubed fully cooked ham
1/4 cup salsa

1/2 cup shredded Cheddar
cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Place the tart shells into muffin pans and set aside.

Cook the bacon in a large, deep skillet over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain on a paper towel-lined plate; crumble once cool.

Beat the eggs in a mixing bowl; whisk in the cream, flour, garlic salt, onion powder, chili powder, and cumin until smooth. Stir in the crumbled bacon, 2 cups Cheddar cheese, green bell pepper, red bell pepper, ham, and salsa. Ladle the mixture into the tart shells; sprinkle with 1/2 cup of Cheddar cheese.

Bake in the preheated oven until a knife inserted into the center of the quiche comes out clean, 20 to 25 minutes.

Bacon Quiche Tarts

Ingredients

5 slices bacon
1 (8 ounce) package cream cheese, softened
2 tablespoons milk
2 eggs
1/2 cup shredded Swiss cheese
2 tablespoons chopped green onion
1 (10 ounce) can refrigerated flaky biscuit dough

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups.

Place bacon in a large, deep skillet. Cook over medium high heat until crisp and evenly brown. Drain, crumble, and set aside.

Place the cream cheese, milk, and eggs in a medium bowl, and beat until smooth with an electric mixer set on Low. Stir in Swiss cheese and green onion, and set aside.

Separate dough into 10 biscuits. Press into the bottom and sides of each muffin cup, forming 1/4 inch rims. Sprinkle half of the bacon into the bottoms of the dough-lined muffin cups. Spoon about 2 tablespoons of the cream cheese mixture into each cup.

Bake 20 to 25 minutes in the preheated oven, until filling is set and rims of the tarts are golden brown. Sprinkle with the remaining bacon, and lightly press into the filling. Remove from pan, and serve warm.

Spinach Bacon Quiche

Ingredients

4 eggs
2 cups milk
1 1/4 cups shredded Cheddar cheese, divided
1/4 cup finely chopped onion
4 bacon strips, cooked and crumbled
1/2 teaspoon salt
1/2 teaspoon dry mustard
1/4 teaspoon paprika
1 (10 ounce) package frozen chopped spinach, cooked and drained
1 (9 inch) unbaked pastry shell

Directions

In a large bowl, beat eggs; whisk in milk, 1 cup cheese, onion, bacon, salt, mustard and paprika. Add spinach. Pour into pie shell. Sprinkle with the remaining cheese. Bake at 400 degrees F for 40 minutes or until a knife inserted halfway between the center and the edge comes out clean.

Ground Beef Quiche

Ingredients

- 1/2 pound ground beef
- 1/2 cup chopped onion
- 1/2 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper
- 3 eggs
- 1/2 cup milk
- 1/2 cup mayonnaise
- 1 cup shredded Cheddar cheese
- 1 cup shredded Swiss cheese
- 1 (9 inch) unbaked pastry shell

Directions

In a skillet, cook ground beef and onion until beef is browned and onion is tender; drain. Stir in salt, oregano, garlic powder and pepper. In a bowl, beat eggs, milk and mayonnaise, stir into meat mixture. Fold in cheeses. Pour into pastry shell. Bake, uncovered, at 350 degrees F or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting.

Fresh Green Chile Quiche

Ingredients

1 tablespoon olive oil
4 green chile peppers, seeded and chopped
1 small onion, diced
1/4 cup crumbled feta cheese
1/2 cup sour cream
1/4 teaspoon salt, or to taste
1 (9 inch) unbaked pie crust
8 ounces Monterey Jack cheese, shredded
3 eggs, beaten
3/4 cup milk
4 ounces Cheddar cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat oil in a skillet over medium heat and cook peppers and onion until tender. Transfer to a bowl and mix with feta, sour cream and salt.

Spread bottom of pie crust with Monterey Jack cheese. Top cheese with pepper and onion mixture. Mix eggs and milk in a bowl; evenly pour over onion and pepper mixture. Top with Cheddar cheese.

Bake 45 minutes in the preheated oven, or until cheese is melted and eggs are firm.

Quiche (Southern Egg Pie)

Ingredients

1 tablespoon butter
1/2 onion, chopped
1 (12 ounce) package spicy
ground pork sausage
4 eggs
1/2 cup Ranch-style salad
dressing
1/2 cup milk
1 (8 ounce) package Cheddar
cheese, shredded
1 dash hot pepper sauce
(optional)
salt and pepper to taste
1 pinch white sugar
1 (9 inch) unbaked deep dish pie
crust

Directions

Preheat oven to 425 degrees F (220 degrees C).

Heat butter in a large skillet over medium heat. Saute onion until soft. Add sausage, and cook until evenly brown. Drain, crumble, and set aside.

In a medium bowl, whisk together eggs, Ranch dressing and milk. Stir in shredded cheese. Season with hot sauce, salt, pepper and sugar.

Spread sausage mixture in the bottom of crust. Cover with egg mixture, and shake lightly to remove air, and to level contents.

Bake in preheated oven for 15 to 20 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake 45 to 50 minutes, or until filling is puffed and golden brown. Remove from oven, prick top with a knife, and let cool 10 minutes before serving.

Quiche Seville

Ingredients

1 recipe pastry for a 9 inch single crust pie
1 cup sour cream
10 thick slices bacon
1 cup shredded Monterey Jack cheese
2 3/4 ounces French-fried dried onions
6 eggs, beaten
1/2 teaspoon Worcestershire sauce
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bake thawed pastry shell at 375 degrees F (190 degrees C) for 10 minutes. Remove from oven and let cool. Reduce oven temperature to 350 degrees F (175 degrees C).

Meanwhile, in a medium bowl, combine the sour cream, bacon, cheese, French-fried onions, eggs, Worcestershire sauce and ground black pepper. Mix all together well and pour into the cooled pie shell.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until quiche is set.

Sausage Apple Quiche

Ingredients

1 (9 inch) refrigerated pie crust
3/4 cup shredded Swiss cheese
2 tablespoons Parmesan cheese
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
1 (12 ounce) package Bob Evans® Original or Maple Sausage Links
4 eggs
1 1/2 cups milk
3/4 teaspoon salt
3/4 teaspoon sugar
1 dash cayenne pepper (optional)
1 medium apple, cut into 1/4-inch slices

Directions

Preheat oven to 425 degrees F. Line 10-inch quiche or pie pan with pie crust. Sprinkle cheeses, chives and parsley over bottom of crust. Cook sausage in large skillet over medium heat until no longer pink in the center. Arrange in spoke fashion over cheese layer. Beat eggs in medium bowl with wire whisk until light in color. Whisk in milk, salt and sugar until well blended. Carefully pour egg mixture over sausage layer; sprinkle with cayenne pepper, if desired. Arrange apple slices around outside edge of quiche, pressing down slightly into egg mixture to coat apples. Bake 20 minutes. Reduce oven temperature to 350 degrees F; bake 15 to 20 minutes more or until knife inserted into center comes out clean. Refrigerate leftovers.

Spinach Wild Rice Quiche

Ingredients

1 (9 inch) unbaked pastry shell
3 eggs
1 cup half-and-half cream
1 cup vegetable wild rice or
cooked wild rice
1 cup shredded Swiss cheese
3 bacon strips, cooked and
crumbled
1/2 cup frozen chopped spinach,
thawed

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Remove from the oven; reduce heat to 350 degrees F.

In a bowl, beat the eggs and cream. Add rice, cheese, bacon and spinach; mix well. Pour into prepared crust. Cover edges of pastry with foil. Bake for 30-35 minutes or until a knife inserted near the center comes out clean.

Shrimp Quiche

Ingredients

1 (9 inch) baked pie shell
4 ounces small, cooked shrimp,
peeled and deveined
2/3 cup grated Gruyere cheese
2 eggs, beaten
1 cup light sour cream
1 tablespoon finely chopped
green onion
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread shrimp evenly across the bottom of the pie crust. Sprinkle cheese over the shrimp.

Stir sour cream, green onions, salt and pepper into the beaten eggs; then pour mixture evenly over the shrimp and cheese.

Bake in a preheated oven for 25 to 30 minutes. Serve warm or cold.

Spinach and Red Chard Quiche

Ingredients

1 (9 inch) unbaked 9 inch pie crust
1/2 pound spinach, rinsed and chopped
1/2 pound red Swiss chard, rinsed and chopped
1 tablespoon vegetable oil
1 onion, diced
3 cloves garlic, minced
1/4 teaspoon curry powder
1 teaspoon dried parsley
1/2 teaspoon salt
1/2 teaspoon ground black pepper
8 small oyster mushrooms, chopped
2 teaspoons capers
1 (12 ounce) package firm tofu, cubed
1/4 cup skim milk
1/4 teaspoon ground nutmeg
1 pinch ground cinnamon
1 pinch ground cardamom
1/2 cup grated Parmesan cheese
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bake pie crust until lightly browned. Meanwhile, place spinach and Swiss chard in a steamer over 1 inch of boiling water, and cover. Lightly cook, about 5 minutes.

Heat oil in a large skillet over medium heat and saute onions and garlic. When onions become transparent add spinach and chard. Stir in curry powder, parsley, salt and pepper. Saute until spinach and chard reduce, then add mushrooms and capers. Stir and remove from heat.

In a blender or food processor, combine tofu, milk, nutmeg, cinnamon, cardamom and Parmesan cheese. Process until smooth and creamy. Pour over vegetables and mix well. Transfer mixture to the pie crust.

Bake in preheated oven for 20 minutes. Remove from oven and sprinkle top with Cheddar cheese. Bake for 10 more minutes, or until cheese is lightly browned.

Swiss Cheese 'n' Onion Quiche

Ingredients

3 tablespoons butter, softened,
divided
1 (9 inch) unbaked pastry shell
1 large onion, chopped
2 cups shredded Swiss cheese
1 tablespoon all-purpose flour
3 eggs
1 cup half-and-half cream
1/4 teaspoon salt

Directions

Spread 1 tablespoon butter over bottom of pastry shell; set aside. In a skillet, saute onion in remaining butter until tender. Spread in pastry shell. Toss Swiss cheese with flour; sprinkle over onion. In a bowl, whisk the eggs, cream and salt. Pour evenly over cheese.

Bake, uncovered, at 400 degrees F for 10 minutes. Reduce heat to 325 degrees F; bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Skinny Crab Quiche

Ingredients

1 (6 ounce) can crabmeat -
drained, flaked and cartilage
removed
1 1/2 cups shredded reduced-fat
Cheddar cheese
1/2 cup shredded zucchini
1/3 cup chopped green onions
1 1/2 cups egg substitute
1 (12 fluid ounce) can fat-free
evaporated milk
3/4 teaspoon ground mustard
1/2 teaspoon salt
1/4 teaspoon salt-free lemon-
pepper seasoning
1 dash paprika

Directions

In a bowl, combine the crab, cheese, zucchini and onions. Press onto the bottom and up the sides of a 9-in. deep-dish pie plate coated with nonstick cooking spray. In another bowl, combine the egg substitute, milk, mustard, salt and lemon-pepper; mix well. Pour into crust. Sprinkle with paprika.

Bake, uncovered, at 400 degrees F for 25-30 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Crustless Spinach Quiche

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
5 eggs, beaten
3 cups shredded Muenster
cheese
1/4 teaspoon salt
1/8 teaspoon ground black
pepper

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch pie pan.

Heat oil in a large skillet over medium-high heat. Add onions and cook, stirring occasionally, until onions are soft. Stir in spinach and continue cooking until excess moisture has evaporated.

In a large bowl, combine eggs, cheese, salt and pepper. Add spinach mixture and stir to blend. Scoop into prepared pie pan.

Bake in preheated oven until eggs have set, about 30 minutes. Let cool for 10 minutes before serving.

Tex-Mex Quiche

Ingredients

- 1 (9 inch) unbaked pie shell
- 1 teaspoon chili powder
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 tablespoon all-purpose flour
- 3 eggs, beaten
- 1 1/2 cups half-and-half cream
- 1 (4 ounce) can chopped green chilies, well drained
- 1 (2.25 ounce) can sliced ripe olives, drained
- 1 teaspoon salt
- 1/4 teaspoon pepper

Directions

Sprinkle chili powder over the inside of the pie shell. Combine cheeses with flour and place in pie shell. Combine eggs, cream, chilies, olives, salt and pepper. Pour over cheese. Bake at 325 degrees F for 45-55 minutes or until a knife inserted in the center comes out clean. Cool for 10 minutes before cutting into wedges.

Zucchini Quiche

Ingredients

- 1 cup biscuit baking mix
- 1 teaspoon dried oregano
- 1 teaspoon seasoning salt
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1 teaspoon dried parsley
- 1/3 cup grated Parmesan cheese
- 1/2 cup grated onion
- 4 eggs, beaten
- 1/3 cup vegetable oil
- 1 zucchini, sliced into rounds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 9 inch casserole dish.

In a large bowl combine biscuit mix, oregano, seasoning salt, garlic powder, salt, parsley and Parmesan cheese. Stir in onion, eggs and oil. Mix well and add zucchini. Pour into prepared casserole dish.

Bake in preheated oven for 30 to 35 minutes, or until cooked through and golden brown. Let cool for 5 minutes before slicing.

Ham and Veggie Quiche

Ingredients

1/2 cup chopped green bell peppers
1/2 cup chopped red bell pepper
1/2 cup chopped onion
2/3 cup whole kernel corn, drained
1/2 cup frozen green peas, thawed
1/3 cup green beans, drained
salt and pepper to taste
2 cups low-fat cottage cheese
3 egg whites
1 cup finely diced smoked ham
1/4 cup chopped green onions
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl, combine green bell pepper, red bell pepper, onion, corn, peas and green beans; season with salt and pepper. Stir in cottage cheese and egg whites. Pour into prepared baking dish. Sprinkle on ham and green onion. Top with cheese.

Bake in preheated oven until center is set, about 40 to 60 minutes.

Asparagus Swiss Quiche

Ingredients

10 bacon strips, diced
1/2 cup chopped onion
1 pound fresh asparagus, trimmed
1 cup shredded Swiss cheese
1 tablespoon all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1 (9 inch) unbaked pastry shell
3 eggs
1/2 cup half-and-half cream

Directions

In a skillet, cook bacon over medium heat until crisp. Remove with a slotted spoon to paper towels; drain, reserving 1 tablespoon drippings. In the drippings, saute onion until browned; drain.

Cut eight asparagus spears into 4-in.-long spears for garnish. Cut remaining asparagus into 1-in. pieces. In a saucepan, cook all of the asparagus in a small amount of boiling water until crisp-tender; drain.

In a bowl, toss the bacon, onion, asparagus pieces, cheese, flour, salt and pepper. Pour into pastry shell. In a bowl, beat eggs and cream; pour over bacon mixture. Top with asparagus spears. Bake at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean and crust is golden brown. Let stand for 10 minutes before cutting.

Quick Quiche

Ingredients

1 (8 ounce) package refrigerated crescent rolls
2 slices Black Forest ham
1/2 cup roasted red peppers, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 cup grated Cheddar cheese
6 eggs
3 tablespoons milk
1 pinch black pepper
1 dash hot pepper sauce (such as Tabasco®)

Directions

Preheat oven to 350 degrees F (175 degrees C). Unroll crescent dough, leaving it in one piece. Line a 8x8 inch baking dish with the dough; it should extend 1 inch up the sides. Prick dough with fork.

Bake crust in preheated oven until golden, about 10 minutes.

Layer the chopped ham, roasted red peppers, spinach, and Cheddar cheese in the baked crust. Beat eggs, milk, black pepper, and hot pepper sauce in a large bowl. Pour egg mixture over layered ingredients.

Bake in preheated oven for 15 minutes. Turn oven to Broil and cook until browned, about 3 additional minutes. Turn off oven; allow quiche to rest for 10 minutes in cooling oven.

Sausage and Sun-Dried Tomato Quiche

Ingredients

1 (9 inch) frozen pie crust, thawed
1/2 pound ground sausage
2 shallots, chopped
1 clove clove garlic, minced
1/2 cup chopped sun-dried tomatoes
2 tablespoons chopped fresh parsley
4 eggs
1 cup whipping cream
1 cup shredded mozzarella cheese

Directions

Preheat an oven to 425 degrees F (220 degrees C). Line pie pan with pie crust, and prick several places with a fork. Place a double layer of aluminum foil over the crust. Bake in the preheated oven for 8 minutes, and then remove foil. Continue baking until crust begins to set, about 5 minutes; remove from oven. Reduce oven temperature to 350 degrees F (175 degrees C).

In a large skillet, cook sausage until well browned, stirring frequently. Mix in shallots and garlic, and continue cooking for 1 minute. Stir in sun-dried tomatoes and 1 tablespoon parsley. Spread mixture into the bottom of the warm pie crust.

In a mixing bowl, beat eggs with cream. Stir in cheese. Pour mixture over sausage in pie crust. Sprinkle remaining parsley over the top.

Bake in preheated oven until crust browns and a knife inserted in the center comes out clean, about 45 to 60 minutes.

Garbage Quiche

Ingredients

2 (9 inch) pie crusts, baked
10 slices bacon
8 ounces Gruyere cheese,
shredded
1 small head fresh broccoli, diced
4 green onions
2 roma (plum) tomatoes, chopped
5 eggs, beaten
2 cups half-and-half
1/8 teaspoon ground nutmeg
1 pinch cayenne pepper
salt and pepper to taste

Directions

Preheat oven to 425 degrees F (220 degrees C). Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Evenly distribute bacon across bottom of each pastry shell, followed by half of cheese. Add broccoli, scallions, and tomatoes, then cover with remaining cheese.

In a medium bowl, whisk together eggs, half-and-half, nutmeg, cayenne, salt, and pepper. Pour half of mixture into each pastry shell.

Bake in preheated oven for 15 minutes, then reduce heat to 350 degrees F (175 degrees C) and bake an additional 45 minutes, until quiches are set in center.

Quiche

Ingredients

1 1/2 cups shredded Swiss cheese
4 teaspoons all-purpose flour
1/2 cup cooked ham, diced
3 eggs
1 cup milk
1/4 teaspoon salt
1/4 teaspoon ground dry mustard
1 (9 inch) unbaked pie crust
2 tablespoons chopped fresh parsley, for garnish
2 tablespoons chopped pimiento peppers, garnish

Directions

In medium bowl, toss 4 teaspoons flour with the grated cheese. Sprinkle mixture into the pie shell. On top of cheese, sprinkle 1/2 cup of diced ham.

In medium bowl, combine eggs, milk or cream, and then add salt and mustard powder. Beat until smooth and pour over cheese and ham.

Put piece of plastic wrap large enough to overlap sides over top of quiche, then a piece of foil, and seal well around the edges. (plastic keeps the foil from sticking to the food). Place prepared quiche in freezer.

When ready to prepare, preheat oven to 400 degrees F (200 degrees C.) Remove foil and plastic wrap. Put foil around edge of crust to protect it.

Bake in the preheated oven for 60 minutes, or until filling is set and crust is golden brown. Garnish with parsley and pimiento if desired

Crab and Swiss Quiche

Ingredients

2 egg, lightly beaten
1/2 cup milk
1/2 cup mayonnaise
1 teaspoon cornstarch
1/2 pound imitation crab meat,
flaked
1 1/2 cups shredded Swiss
cheese
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together eggs, milk, mayonnaise and cornstarch. Mix in the imitation crab and Swiss cheese. Pour into pie shell.

Bake in preheated oven until a knife inserted into center of the quiche comes out clean, about 30 to 40 minutes.

Petite Sausage Quiches

Ingredients

1 cup butter or margarine,
softened
2 (3 ounce) packages cream
cheese, softened
2 cups all-purpose flour
FILLING:
6 ounces bulk Italian sausage
1 cup shredded Swiss cheese
1 tablespoon minced chives
2 eggs
1 cup half-and-half cream
1/4 teaspoon salt
dash cayenne pepper

Directions

In a mixing bowl, beat butter, cream cheese and flour until smooth. Shape tablespoonfuls of dough into balls; press onto the bottom and up the sides of greased miniature muffin cups.

In a skillet, cook sausage over medium heat until no longer pink; drain. Sprinkle sausage, Swiss cheese and chives into muffin cups. In a bowl, beat eggs, cream, salt and pepper. Pour into shells. Bake at 375 degrees F for 28-30 minutes or until browned. Serve warm.

Gouda Spinach Quiche

Ingredients

Pastry for a single-crust 9-inch pie
1 medium onion, chopped
1 tablespoon butter
8 cups torn fresh spinach
1 cup shredded Gouda cheese
6 bacon strips, cooked and crumbled
4 eggs
2 cups half-and-half cream
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

Line a deep-dish 9-in. pie plate with pastry. Trim and flute edge. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Place on a wire rack. Reduce heat to 350 degrees F.

In a skillet, saute the onion in butter until tender. Stir in spinach. Remove from the heat. Sprinkle cheese and bacon into crust; top with spinach mixture. In a bowl, beat eggs. Add the cream, salt and pepper; mix well. Carefully pour into crust.

Bake at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Ham 'N' Cheese Quiche

Ingredients

2 (9 inch) pastry shells
2 cups diced fully cooked ham
2 cups shredded sharp Cheddar cheese
2 teaspoons dried minced onion
4 eggs
2 cups half-and-half cream
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Line unpricked pastry shells with a double thickness of heavy-duty foil. Bake at 400 degrees F for 5 minutes. Remove foil; bake 5 minutes longer.

Divide ham, cheese and onion between the shells. In a bowl, whisk eggs, cream, salt and pepper. Pour into shells. Cover and freeze for up to 3 months. Or cover edges with foil and bake at 400 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5-10 minutes before cutting.

Asparagus and Mushroom Quiche

Ingredients

5 slices bacon
2 tablespoons olive oil
1 small onion, cut into 1/2-inch pieces
1 cup portobello mushrooms, stem and ribs removed, cut into 1-inch pieces
1 cup chopped fresh asparagus
1 (8 inch) unbaked pie shell
1 egg white, lightly beaten (optional)
1 cup shredded sharp Cheddar cheese
1/4 cup crumbled feta cheese
2 eggs
3/4 cup half-and-half cream
1/2 teaspoon salt
Fresh ground pepper

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cook bacon in a large skillet over medium heat until evenly brown and crisp. Drain on paper towels, crumble and set aside.

Heat oil in a large skillet over medium-high heat. Add onions; cook and stir until translucent. Reduce the heat to medium and add the portobello mushrooms. Continue cooking until the mushrooms are tender. Set aside.

Bring a saucepan of salted water to a boil over high heat. Cook asparagus in boiling water until just tender, 1 to 2 minutes. Immediately drain and run under cold water to cool.

Brush the pie shell with the beaten egg white, if using. Place the onion and mushroom mixture, asparagus, and bacon into the bottom of the pie shell. Sprinkle the Cheddar and feta cheeses over the vegetables. In a small bowl, whisk together the eggs, cream, salt, and pepper until smooth. Pour this mixture over the vegetable and cheese filling.

Bake uncovered for 35 to 40 minutes, or until firm and lightly browned on top. Let cool to room temperature before serving.

Hash Brown Quiche

Ingredients

3 cups shredded hash brown potatoes
1/3 cup butter, melted
seasoning salt to taste
1 cup diced cooked ham
1/4 cup chopped onion
1 cup shredded Cheddar cheese
2 eggs
1/2 cup milk
salt and pepper to taste

Directions

Preheat oven to 425 degrees F (220 degrees C).

Press hash browns onto the bottom and sides of a 9 inch pie dish. Drizzle with melted butter, and sprinkle with seasoning salt. Bake in preheated oven for 20 minutes, or until beginning to brown.

In a small bowl, combine ham, onion and shredded cheese. In a separate bowl, whisk together eggs, milk, salt, pepper, and a little seasoning salt. When crust is ready, spread ham mixture on the bottom, then cover with egg mixture.

Reduce oven temperature to 350 degrees F (175 degrees C.) Bake in preheated oven for 20 to 25 minutes, or until filling is puffed and golden brown.

English Quiche Lorraine

Ingredients

1 sheet frozen puff pastry, thawed
4 slices bacon - cooked and crumbled
2 eggs
1 cup milk
2 cups shredded Swiss cheese
salt and black pepper to taste
1 small tomato, thinly sliced

Directions

Preheat the oven to 450 degrees F (220 degrees C). Press the puff pastry into the bottom and up the sides of a shallow casserole dish or 8 inch pie plate.

In a small bowl, beat eggs and milk with a fork until blended. Season with salt and pepper. Sprinkle a thin layer of Swiss cheese in the bottom of the pastry crust. Sprinkle crumbled bacon over the cheese. Pour the egg mixture into the pastry and sprinkle with the rest of the cheese. Arrange slices of tomato on top.

Bake in the preheated oven for 20 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C). Continue to bake for an additional 30 minutes, or until crust is browned.

Best Chicken Quiche

Ingredients

1 (9 inch) refrigerated pie crust
1 poached skinless, boneless
chicken breast half, cut into small
chunks
1 cup shredded Gruyere cheese
1 cup grated Parmesan cheese
4 eggs
2 cups skim milk
1 (1 ounce) package dry onion
soup mix
1 teaspoon paprika

Directions

Preheat oven to 425 degrees F (220 degrees C).

Spread crust into a 10 inch deep dish pie plate. Arrange chicken evenly over the crust. Cover with Gruyere cheese.

In a small bowl, beat eggs with a fork; stir in milk, onion soup mix and Parmesan cheese. Pour mixture into pie crust and sprinkle with paprika to taste.

Bake in the preheated oven for 15 minutes, then lower heat to 350 degrees F (175 degrees C) and bake for 30 more minutes. Let cool for 10 minutes and serve.

Broccoli Quiche with Mashed Potato Crust

Ingredients

2 large potatoes, peeled
2 cups chopped fresh broccoli
1/4 cup milk
1/4 teaspoon salt
1 tablespoon olive oil
1/2 onion, chopped
1 cup shredded Cheddar cheese
3 eggs
1 cup milk
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain. Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain and set aside.

Mash the potatoes with milk and salt. Brush a deep 9 inch pie dish with olive oil and press the potatoes in. Brush with remaining olive oil. Bake in preheated oven for 30 minutes or until lightly browned.

Arrange onions, broccoli and cheese in the potato crust. Whisk together the eggs, milk, salt, pepper and nutmeg. Pour over broccoli and cheese.

Bake in preheated oven for 30 to 40 minutes, until slightly puffed and cooked throughout. Allow to cool for 10 minutes before serving.

Broccoli Hash Brown Quiche

Ingredients

3 cups frozen hash brown potatoes, thawed
1 1/2 cups frozen broccoli cuts, thawed
4 eggs
1 cup sour cream
1/2 teaspoon salt
1 cup shredded Colby-Monterey Jack cheese

Directions

Press the hash browns onto the bottom and up the sides of a greased 9-in. pie plate, forming a shell. Sprinkle with broccoli. In a bowl, beat the eggs, sour cream and salt; stir in cheese. Pour over broccoli. Bake at 350 degrees F for 55-65 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Crab Quiche II

Ingredients

1 (9 inch) deep dish pie crust
2 eggs, beaten
1/2 cup milk
1/2 cup mayonnaise
1 teaspoon cornstarch
1 1/2 cups shredded Swiss cheese
1/2 pound imitation crabmeat
1 pinch ground black pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine the eggs, milk, mayonnaise and cornstarch. Stir in the cheese, imitation crabmeat and pepper. Pour into the pie shell.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until a knife inserted in the center comes out clean. Let cool slightly and serve.

Vegetarian Quiche

Ingredients

1 (9 inch) unbaked pastry shell
1 1/2 cups chopped onion
1 medium green pepper, chopped
1 cup chopped tomatoes
1 cup chopped zucchini
1/2 cup sliced fresh mushrooms
2 tablespoons butter or margarine
1/4 teaspoon curry powder
1/2 teaspoon salt
1/4 teaspoon pepper
Pinch ground cinnamon
5 eggs
1/4 cup milk
1/4 cup grated Parmesan cheese

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Reduce heat to 350 degrees F.

In a skillet, saute the onion, green pepper, tomatoes, zucchini and mushrooms in butter. Add the curry powder, salt, pepper and cinnamon; mix well. Spoon into crust.

In a bowl, beat eggs. Add the milk and cheese; mix well. Carefully pour over vegetables. Bake for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Bread Crust Zucchini Quiche

Ingredients

3 slices whole wheat bread
1 tablespoon butter, softened
2 cups sliced zucchini
1 large tomato, chopped
1 teaspoon dried oregano
2 tablespoons whole wheat flour
1 cup low-fat cottage cheese
2 eggs, beaten
3/4 cup nonfat plain yogurt
1/3 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Cut bread slices in half diagonally, and arrange around edge of 9-inch pie plate.

In a medium skillet, melt butter and saute zucchini until tender, about 3-5 minutes. Add tomato and oregano, and cook for 3 minutes. Stir in the flour, and spoon mixture into center of the bread-lined pie plate.

In a bowl, mix the cottage cheese, eggs, yogurt, and 1/2 the Parmesan cheese. Spoon this mixture over the vegetables in the pie plate, and sprinkle with remaining Parmesan cheese.

Bake 30 minutes in the preheated oven, until firm in center.

Easy Asian Quiche

Ingredients

- 3 eggs, beaten
- 2 cups bean sprouts
- 2 cups Swiss cheese
- 1/2 cup biscuit baking mix (such as Bisquick®)
- 1 tablespoon garlic powder
- 1/3 cup chopped onion
- 1/2 cup chopped green onion
- 1 cup Kikkoman PEARL Original Soymilk
- 2 teaspoons ginger powder
- 1 (9 inch) uncooked pie crust

Directions

Line a 9-inch pie plate with the uncooked crust.

Combine all ingredients in a large bowl, mixing well. Pour into the prepared pie plate and bake at 375 degrees for 45 minutes.

Bacon Quiche Tarts

Ingredients

2 (3 ounce) packages cream cheese, softened
5 teaspoons milk
2 eggs
1/2 cup shredded Colby cheese
2 tablespoons chopped green pepper
1 tablespoon finely chopped onion
1 (8 ounce) package refrigerated crescent rolls
5 bacon strips, cooked and crumbled

Directions

In a small mixing bowl, beat cream cheese and milk until smooth. Add the eggs, cheese, green pepper and onion; mix well.

Separate dough into eight triangles; press onto the bottom and up the sides of greased muffin cups. Sprinkle half of the bacon into cups. Pour egg mixture over bacon; top with remaining bacon. Bake, uncovered, at 375 degrees F for 18-22 minutes or until a knife comes out clean. Serve warm.

Spinach Quiche

Ingredients

1/2 cup butter
3 cloves garlic, chopped
1 small onion, chopped
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (4.5 ounce) can mushrooms,
drained
1 (6 ounce) package herb and
garlic feta, crumbled
1 (8 ounce) package shredded
Cheddar cheese
salt and pepper to taste
1 (9 inch) unbaked deep dish pie
crust
4 eggs, beaten
1 cup milk
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium skillet, melt butter over medium heat. Saute garlic and onion in butter until lightly browned, about 7 minutes. Stir in spinach, mushrooms, feta and 1/2 cup Cheddar cheese. Season with salt and pepper. Spoon mixture into pie crust.

In a medium bowl, whisk together eggs and milk. Season with salt and pepper. Pour into the pastry shell, allowing egg mixture to thoroughly combine with spinach mixture.

Bake in preheated oven for 15 minutes. Sprinkle top with remaining Cheddar cheese, and bake an additional 35 to 40 minutes, until set in center. Allow to stand 10 minutes before serving.

Chicken Spinach Quiche

Ingredients

1 cup shredded Cheddar cheese, divided
1 (9 inch) unbaked pastry shell
1 cup diced cooked chicken
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1/4 cup finely chopped onion
2 eggs
3/4 cup milk
3/4 cup mayonnaise*
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Sprinkle 1/4 cup cheese into the pastry shell. In a bowl, combine the chicken, 1/2 cup spinach, onion and remaining cheese (save remaining spinach for another use). Spoon into pastry shell. In a bowl, whisk the eggs, milk, mayonnaise, salt and pepper; pour over the chicken mixture.

Bake at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 15 minutes before cutting.

Hamburger Spinach Quiche

Ingredients

1 (9 inch) unbaked deep dish pie crust
1 pound ground beef
1/2 cup diced onion
2 large eggs
3/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground nutmeg
1 cup heavy cream
2 (10 ounce) boxes frozen chopped spinach, thawed and drained
1 cup shredded Cheddar cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C). Chill the pie crust at least 20 minutes before baking to prevent shrinkage.

Prick the pie crust with a fork and line with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights and bake until the crust has set, about 5 minutes more.

Cook and stir the ground beef and onion in a large skillet over medium-high heat until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Beat the eggs in a mixing bowl with the salt, pepper, and nutmeg until smooth. Whisk in the heavy cream, followed by the spinach and the beef mixture. Pour into the prepared pie crust and sprinkle with Cheddar cheese.

Bake in the preheated oven until a knife inserted into the center comes out clean, 35 to 45 minutes. Let stand 5 to 10 minutes before slicing.

Tofu Quiche with Broccoli

Ingredients

1 (9 inch) unbaked 9 inch pie crust
1 pound broccoli, chopped
1 tablespoon olive oil
1 onion, finely chopped
4 cloves garlic, minced
1 pound firm tofu, drained
1/2 cup soy milk
1/4 teaspoon Dijon mustard
3/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 teaspoon ground red pepper
black pepper to taste
1 tablespoon dried parsley
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Bake pie crust in preheated oven for 10 to 12 minutes.

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Heat oil in a large skillet over medium-high heat. Saute onion and garlic until golden. Stir in the cooked broccoli and heat through.

In a blender combine tofu, soy milk, mustard, salt, nutmeg, ground red pepper, black pepper, parsley and Parmesan cheese; process until smooth. In a large bowl combine tofu mixture with broccoli mixture. Pour into pie crust.

Bake in preheated oven for 35 to 40 minutes, or until quiche is set. Allow to stand for 5 minutes before cutting.

Quick Quiche Cups

Ingredients

1 (3 ounce) package cream cheese, softened
2/3 cup sour cream
2 eggs, lightly beaten
1/2 cup shredded Swiss cheese
4 bacon strips, cooked and crumbled
2 tablespoons finely chopped sweet red pepper
1/4 teaspoon dried oregano
1 (10 ounce) can refrigerated biscuits

Directions

In a mixing bowl, beat cream cheese and sour cream until smooth. Add eggs; mix well. Stir in Swiss cheese, bacon, red pepper and oregano; set aside. Separate dough into 10 biscuits; flatten into 5-inch circles. Press each into the bottom and sides of a greased muffin cup. Divide the egg mixture among biscuit-lined muffin cups, using about 2 tablespoons for each. Bake at 375 degrees F for 18-20 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before removing from tin and serving.

Crustless Mushroom-Spinach Quiche

Ingredients

1 1/2 cups sliced fresh mushrooms
1 1/2 cups thinly sliced zucchini
1 cup chopped green pepper
1/2 cup chopped onion
1 clove garlic, minced
2 teaspoons canola oil
1 (15 ounce) container part-skim ricotta cheese
1 1/4 cups egg substitute
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup crumbled feta cheese
1 tablespoon minced fresh parsley
1 1/2 teaspoons minced fresh thyme
1/2 teaspoon salt
1/4 teaspoon pepper
2 medium tomatoes, seeded and chopped

Directions

Line the bottom of a 9-in. springform pan coated with nonstick cooking spray with heavy-duty foil; set aside. In a large nonstick skillet, saute the mushrooms, zucchini, green pepper, onion and garlic in oil until tender; drain.

In a large bowl, combine ricotta cheese and egg substitute. Stir in the spinach, feta, parsley, thyme, salt and pepper. Stir in mushroom mixture.

Transfer to prepared pan. Bake at 350 degrees F for 45-55 minutes or until edges are lightly browned and a knife inserted near the center comes out clean. Let stand for 10 minutes. Carefully remove sides of pan. Top each serving with tomatoes.

Chicken Pecan Quiche

Ingredients

1 cup chopped, cooked chicken
1 cup shredded Swiss cheese
1/4 cup chopped onion
1 tablespoon all-purpose flour
1/2 cup chopped pecans
1 (9 inch) unbaked deep-dish
pastry shell
2 eggs, beaten
1 cup 2% milk
1/2 teaspoon brown mustard

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together chicken, cheese, onion, flour, and 1/4 cup pecans; spoon into pie crust. In another bowl, beat eggs with milk and mustard; pour over chicken. Top with remaining pecans.

Bake in preheated oven for 50 minutes, or until done.

Potato Crust Quiche

Ingredients

3 potatoes, peeled and cut into chunks
1/4 cup butter, cut into pieces
2 eggs
1 (5 ounce) can evaporated milk
1 (16 ounce) package frozen mixed vegetables, thawed
1/2 cup shredded Cheddar cheese
1 tablespoon dry bread crumbs
salt and black pepper to taste

Directions

Place the potatoes into a pot and cover with water. Bring to a boil, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Place the butter into the pot, and mash the potatoes and butter with a masher until smooth.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9-inch pie plate or quiche dish. Beat the eggs with evaporated milk in a bowl until well combined.

Spoon the mashed potatoes into the prepared pie plate, smoothing the potatoes around the bottom and up the the sides of the dish with a spoon to make an even crust about 1/2-inch thick. Place the vegetables into the bottom of the crust, and sprinkle with Cheddar cheese. Pour the egg mixture over the quiche, and sprinkle with bread crumbs, salt and pepper.

Bake in the preheated oven until a knife inserted into the center of the quiche comes out clean, 40 to 50 minutes. Let the quiche stand for about 10 minutes before slicing into wedges for serving.

Ham and Cheese Breakfast Quiche

Ingredients

2 (12 ounce) packages frozen hash brown potatoes
1/3 cup butter, melted
1 cup cooked diced ham
1 cup shredded Monterey Jack cheese
2 eggs
1/2 cup heavy whipping cream

Directions

Preheat oven to 425 degrees F (220 degrees C).

Squeeze any excess moisture from the potatoes and combine them with the melted butter or margarine in a small bowl. Press this mixture into the bottom and sides of an ungreased 10 inch pie pan.

Bake at 425 degrees F (220 degrees C) for 25 minutes.

Remove pan from oven and arrange the ham and cheese evenly over the potatoes. In a separate small bowl, beat together the eggs and the cream. Pour this over the ham and cheese.

Return pan to oven and bake for 425 degrees F (220 degrees C) for 30 minutes, or until the custard has completely set.

Sausage Mushroom Quiche

Ingredients

1/2 pound pork sausage
3/4 pound sliced fresh mushrooms
1/4 cup butter
2 frozen pie crusts, thawed and ready to bake
1 cup heavy cream
2 eggs, beaten
1 tablespoon all-purpose flour
1 tablespoon melted butter
1 tablespoon lemon juice
salt and pepper to taste
1/2 cup shredded Parmesan cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C). Bake pie shells in the preheated oven until edge of crust is golden, about 10 minutes. Set crust aside, and lower the heat to 350 degrees F (175 degrees C).

Heat a large skillet over medium-high heat, and stir in the sausage. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink. Place the sausage on a towel lined plate and discard any excess grease from the pan. Add the mushrooms and butter to the skillet, and cook and stir until the mushrooms are a light golden brown, about 5 minutes. Spread sausage and mushrooms evenly over the bottom of pie crusts.

Combine the cream, eggs, flour, butter, lemon juice, salt, and pepper in a medium bowl. Pour into the pastry crust, allowing egg mixture to thoroughly cover the sausage mixture. Sprinkle top with Parmesan cheese.

Bake until light and puffy, about 35 minutes. Allow to stand 10 minutes before slicing.

Mini Ham Quiches

Ingredients

3/4 cup diced fully cooked ham
1/2 cup shredded sharp Cheddar cheese
1/2 cup chopped ripe olives
3 eggs, beaten
1 cup half-and-half cream
1/4 cup butter, melted
3 drops hot pepper sauce
1/2 cup biscuit/baking mix
2 tablespoons grated Parmesan cheese
1/2 teaspoon ground mustard

Directions

In a bowl, combine the ham, cheddar cheese and olives; divide among 12 greased muffin cups. In a mixing bowl, combine the remaining ingredients just until blended.

Pour over ham mixture. Bake at 375 degrees F for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before serving.

Feta Veggie Quiche

Ingredients

1 (9 inch) pie crust
3 eggs
1 1/2 cups milk
1 tablespoon all-purpose flour
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1/2 cup chopped fresh spinach
1/2 cup broccoli florets, chopped
1/4 cup crumbled Greek feta
1/4 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Preheat an oven to 450 degrees F (230 degrees C). Line pie pan with pie crust, and place a double layer of aluminum foil over the crust. Bake in the preheated oven for 5 minutes, and then remove foil. Continue baking until crust begins to set, about 5 to 7 minutes; remove from oven. Reduce oven temperature to 350 degrees F (175 degrees C).

In a mixing bowl, beat eggs with milk and flour. Stir in onion, mushrooms, spinach, broccoli, and feta cheese. Season with salt and pepper. Pour mixture into hot crust.

Bake quiche at 350 degrees F (175 degrees C) for 45 minutes to one hour. Quiche is done when knife inserted in center comes out clean. Cover edges of crust with foil if crusts begin to brown too quickly.

Cheesy Quiche Crust

Ingredients

3/4 cup all-purpose flour
6 tablespoons cold butter, cut into small pieces
1/4 cup shredded Cheddar cheese
5 teaspoons cold water

Directions

Place flour in a large bowl. Sprinkle in the chopped butter; rub butter into the flour until it resembles bread crumbs. Stir in the grated cheese. Sprinkle water over the flour mixture, a teaspoon at a time, stirring lightly with a fork. Add just enough water to allow the dough form a ball and cleanly leave the sides of the bowl. Wrap the dough in plastic wrap, and refrigerate for at least 30 minutes.

Preheat an oven to 375 degrees F (190 degrees C). Roll out dough, and place in a 9 inch pie/quiche pan. Use a fork to prick holes over the bottom of the pastry.

Bake crust in preheated oven for 10 minutes before filling with quiche custard of your choice.

Sour Cream Chicken Quiche

Ingredients

1 (9 inch) frozen pie crusts,
thawed
1 tablespoon olive oil
1/4 cup chopped onion
1/4 cup chopped green bell
pepper
1 tablespoon all-purpose flour
1 cup chopped cooked chicken
breast
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon black pepper
1/2 cup shredded Cheddar
cheese
1/4 cup shredded Swiss cheese
2 eggs, slightly beaten
3/4 cup milk
3/4 cup sour cream

Directions

Preheat oven to 400 degrees F (200 degrees C). Line a 9 inch pie plate with thawed pie crust. Keep in refrigerator until ready to fill.

In medium frying pan, heat olive oil on medium-high. Add onion and green pepper. Cook three minutes, stirring frequently. Add flour and cook for two minutes, stirring frequently. Stir in chicken, salt, nutmeg and pepper. Spread this mixture over bottom of unbaked pie shell and top with Cheddar and Swiss cheese.

Combine eggs, milk and sour cream, mix until smooth. Pour over chicken mixture.

Bake in preheated oven for 20 minutes. Reduce temperature to 350 degrees F (175 degrees C) and bake 30 to 35 minutes until inserted knife comes out clean.

Bacon and Swiss Quiche

Ingredients

1 (9 inch) frozen pie crust, thawed
1 3/4 pounds sliced bacon
3 eggs, lightly beaten
1 (12 ounce) can evaporated milk
1/2 teaspoon spicy brown mustard
1/4 teaspoon ground nutmeg
1/2 cup all-purpose flour, or as needed
1 1/2 cups shredded Swiss cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Prick bottom and sides of pie crust and bake 10 minutes, until lightly brown; set aside to cool.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain, crumble and set aside.

In a bowl, mix eggs, milk, mustard and nutmeg. In a separate bowl, toss bacon with flour to lightly coat. Spread 3/4 bacon mixture and Swiss cheese over bottom of pie crust. Pour egg mixture over bacon mixture. Top with remaining bacon mixture.

Bake 1 hour in the preheated oven, or until a fork inserted in the center comes out clean. Cool 10 minutes before serving.

Ham and Wild Rice Quiche

Ingredients

3/4 cup water
1/4 cup uncooked wild rice
1 (9 inch) unbaked pie crust
1 cup cubed cooked ham
1/3 cup finely chopped red bell pepper
1/4 cup thinly sliced green onion tops
1 (4 ounce) can sliced mushrooms, drained
3 eggs, beaten
1 cup sour cream
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/8 teaspoon black pepper
2 cups shredded Swiss cheese

Directions

In a small pot, bring the water and wild rice to a boil. Cover, reduce heat to low, and simmer 45 minutes.

Preheat oven to 425 degrees F (220 degrees C). Bake the pie crust 10 minutes, or until golden brown. Reduce heat to 400 degrees F (200 degrees C).

In a bowl, mix the cooked rice, ham, red bell pepper, green onion tops, and mushrooms. In a separate bowl, mix the eggs, sour cream, mustard, salt, and pepper.

Sprinkle the bottom of the pie crust with 1 cup Swiss cheese. Spread the rice, ham, and vegetable mixture over the cheese, and cover with the egg mixture. Top with remaining Swiss cheese.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Let stand 10 minutes before serving.

Seafood Quiche

Ingredients

6 ounces crabmeat
1/2 cup bread crumbs
1/2 cup milk
2 eggs, beaten
2 tablespoons chopped fresh parsley
1 tablespoon lemon juice
1 teaspoon prepared mustard
1/4 teaspoon Worcestershire sauce
salt to taste
ground black pepper to taste
1 pinch cayenne pepper
1 pinch paprika

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch pie pan.

Pick through the crab meat and remove any bits of shell or cartilage.

In a medium mixing bowl, combine crabmeat, bread crumbs, milk, eggs, parsley, lemon juice, mustard, Worcestershire sauce, salt, pepper and cayenne pepper. Transfer the quiche mixture to the prepared pan. Sprinkle paprika over the quiche.

Bake in preheated oven for 30 minutes, or until the quiche is firm in the center.

Eggless Tofu Spinach Quiche

Ingredients

1 (8 ounce) container tofu
1/3 cup 1% milk
1/2 teaspoon salt, or to taste
1/2 teaspoon pepper
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 teaspoon minced garlic
1/4 cup diced onion
2/3 cup shredded Cheddar
cheese
1/2 cup shredded Swiss cheese
1 unbaked 9 inch pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a blender, combine tofu and milk; process until smooth, adding more milk if necessary. Blend in salt and pepper.

In a medium bowl, combine spinach, garlic, onion, Cheddar cheese, Swiss cheese and tofu mixture. Mix well, and pour into prepared pie crust.

Bake in preheated oven for 30 minutes, or until set and golden brown on top. Let stand 5 minutes before cutting.

Crabmeat Quiche

Ingredients

3 tablespoons butter
2 tablespoons chopped green onion
3 tablespoons chopped red bell pepper
1 cup crabmeat, drained and flaked
salt and pepper to taste
2 tablespoons white wine
3 eggs, beaten
1 cup half-and-half cream
1 (9 inch) pie shell, partially baked
1/2 cup shredded Swiss cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat butter in a large skillet over medium heat. Sauté green onion and red bell pepper until soft. Stir in crabmeat, and season with salt and pepper. Add wine, and cook for 1 minute. Remove from heat, and allow to cool.

In a large bowl, beat eggs until light. Whisk in half-and-half, and crab mixture. Pour into pie crust, and sprinkle with Swiss cheese.

Bake in preheated oven for 25 to 30 minutes, or until puffed and golden brown.

Spinach Mushroom Quiche

Ingredients

2 tablespoons butter
2 cups fresh sliced mushrooms
2 cups torn spinach leaves
6 green onions, chopped
1 (8 ounce) package refrigerated crescent rolls
1 (1 ounce) package herb and lemon soup mix
1/2 cup half-and-half
4 eggs, beaten
1 cup shredded Monterey Jack cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt margarine in a skillet over medium heat and cook mushrooms, spinach and onions for 5 minutes or until tender, stir continuously. Remove the skillet from heat.

In a 9 inch round pan or pie plate coated with non-stick cooking spray arrange crescent roll triangles in a circle, with narrow tips hung over the rim of the pie plate about 2 inches. Press dough onto the bottom and side of the pie plate to fill in any gaps.

In a medium bowl stir together the soup mix, half and half cream and eggs. Stir the cheese and cooked vegetables into the egg mixture until blended. Pour into the prepared crust. Fold the points of dough that are hanging over the edge back in over the filling.

Bake the quiche for 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean.

Yogurt Watercress Quichelettes

Ingredients

3/4 cup all-purpose flour
1 teaspoon white sugar
1 pinch salt
1/3 cup margarine
3 tablespoons cold water, or as needed

1 tablespoon olive oil
2 bunches watercress, stems removed
2 cloves garlic, crushed
1/3 cup chopped green onion
1 1/2 cups grated Parmesan cheese
5 tablespoons plain yogurt
1 teaspoon cayenne pepper

Directions

In a medium bowl, stir together the flour, salt and sugar. Cut in margarine until the mixture resembles breadcrumbs. Stir in just enough water to hold together. Roll out on a lightly floured surface to 1/8 inch thick. Use dough to line 4 tartlet pans. Prick with a fork, and refrigerate until needed.

Heat the oil in a skillet over medium heat. Add watercress, garlic and onions. Cook and stir for about 2 minutes, or until fragrant. Remove from the heat and stir in the Parmesan cheese, yogurt and cayenne pepper. Spoon into the chilled tart pans.

Bake for 20 minutes in the preheated oven, or until filling is firm. Serve warm.

Asparagus Quiche

Ingredients

1 pound fresh asparagus
1 teaspoon salt
1 (10 inch) unbaked pastry shell
1 egg white, lightly beaten
2 cups shredded Swiss cheese
10 bacon strips, cooked and crumbled
4 eggs
1 1/2 cups light cream
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1 pinch pepper
cherry tomatoes, halved

Directions

Cut eight asparagus spears 4-in. long for garnish. Cut remaining asparagus into 1/2-in. pieces, using only tender parts of stalks. Boil 1 qt. of water in a large saucepan; add salt and all of the asparagus. Return to a boil. Reduce heat; cover and simmer for 5 minutes. Drain and rinse asparagus. Brush bottom of pastry shell with egg white. In a bowl combine asparagus, Swiss cheese and bacon; mix gently. Place in bottom of pastry shell. In another bowl, beat eggs, cream, nutmeg, salt and pepper until smooth. Pour into shell. Bake, uncovered, at 400 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Arrange the asparagus spears, spoke fashion, on top of quiche; place cherry tomato halves between spokes.

Double-Crust Onion Quiche

Ingredients

4 eggs
2 cups shredded sharp Cheddar cheese
1 large onion, quartered then sliced
4 bacon strips, cooked and crumbled
salt and pepper to taste
1 Pastry for double-crust pie (9 inches)

Directions

In a mixing bowl, beat the eggs. Add the cheese, onion, bacon, salt and pepper; mix well. Line a 9-in. pie plate with bottom crust. Add egg mixture. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges; cut slits in top.

Cover edges loosely with foil. Bake at 375 degrees F for 10 minutes. Remove foil; bake 20-25 minutes longer or until the crust is golden brown. Refrigerate leftovers.

Belle and Chron's Spinach and Mushroom Quiche

Ingredients

6 slices bacon
4 eggs, beaten
1 1/2 cups light cream
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups chopped fresh spinach
2 cups chopped fresh mushrooms
1/2 cup chopped onions
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
1 (9 inch) deep dish pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, whip together eggs, cream, nutmeg, salt, and pepper. Stir in bacon, spinach, mushrooms, onions, 3/4 cup Swiss cheese, and 3/4 cup Cheddar cheese. Transfer to the pie crust. Top with remaining cheese.

Bake uncovered in the preheated oven 35 minutes, or until bubbly and lightly browned.

Easy Mini Quiche

Ingredients

12 slices bread
1 onion, grated
1/2 cup shredded Swiss cheese
1 cup milk
4 eggs
1 teaspoon dry mustard
1 pinch black pepper

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 12 muffin tins.

Trim or cut bread into circles. Place circles in bottom of muffin tins. Distribute the onion and shredded cheese evenly between the muffin tins.

In a medium bowl, combine milk, eggs, mustard and pepper. Divide between the muffin tins.

Bake in preheated oven for 20 minutes, or until a toothpick inserted into the center of a quiche comes out clean.

Bite-Size Crab Quiches

Ingredients

1 (10 ounce) can large refrigerated buttermilk biscuits
1 (6 ounce) can crabmeat - drained, flaked and cartilage removed
1/2 cup shredded Swiss cheese
1 egg
1/2 cup milk
1/2 teaspoon dill weed
1/4 teaspoon salt

Directions

Separate each biscuit into five equal pieces. press onto the bottom and up the sides of 24 ungreased miniature muffin cups (discard remaining piece of dough). Fill each cup with 2 teaspoons crab and 1 teaspoon Swiss cheese. In a small bowl, combine the egg, milk, dill and salt; spoon about 1-1/2 teaspoons into each cup.

Bake at 375 degrees F for 15-20 minutes or until edges are golden brown. Let stand for 5 minutes before removing from pans. Serve warm.

Broccoli and Provolone Quiche

Ingredients

3 cups broccoli florets
3 tablespoons olive oil
2 cloves garlic, peeled and minced
1 medium onion, finely chopped
1/4 teaspoon red pepper flakes
1 (9 inch) unbaked deep dish pie crust
4 eggs, beaten
1 egg yolk, beaten
1 pint heavy cream
salt and pepper to taste
1 cup shredded provolone cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place a steamer basket in a medium saucepan filled with about 1 inch of water. Place broccoli in the steamer basket, and bring water to a boil. Cover, and steam 5 minutes, or until broccoli is tender but firm.

Heat the oil in a medium skillet over medium heat, and saute garlic and onion until tender. Mix in the broccoli, and continue cooking 1 to 2 minutes. Season with red pepper flakes. Transfer to the pie crust.

In a medium bowl, whisk together eggs, egg yolk, and heavy cream. Pour over the broccoli mixture in the pie crust. Season with salt and pepper. Top with Provolone.

Bake 35 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Donna's Cheesy Quiche

Ingredients

2 tablespoons olive oil
1 small onion, diced
3 eggs
1 cup heavy cream
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (9 inch) pie crust
3/4 cup mozzarella cheese, shredded
3/4 cup Cheddar cheese, shredded

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a skillet over medium high heat. Add onion and saute until soft, about 3 to 5 minutes.

In a large bowl, beat together eggs, cream, basil, oregano, salt and pepper.

Spoon the onions into the pie crust. Pour the egg mixture over the onions. Sprinkle shredded cheese on top.

Bake in preheated oven until a toothpick inserted into center of the quiche comes out clean, about 30 to 40 minutes. Let cool slightly before serving.

Carrot Cashew Quiche

Ingredients

1/2 cup butter
1 cup sliced carrots
1 cup cashews
1/2 cup honey
3 eggs
1 1/2 cups heavy cream
1/2 teaspoon nutmeg
1/2 teaspoon salt
3/4 cup shredded Cheddar cheese
1 (9 inch) pie crust

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter in a skillet over medium heat. Stir in the carrots and cashews, and cook until carrots are tender and cashews are golden brown. Mix in the honey.

In a bowl, beat together the eggs, heavy cream, nutmeg, and salt.

Evenly spread the cheese in the bottom of the pie crust. Layer the carrot mixture over the cheese, and top with the egg mixture.

Bake 40 minutes in the preheated oven, until a toothpick inserted in the center comes out clean.

Beef and Cheddar Quiche

Ingredients

3/4 pound ground beef
1 (9 inch) unbaked pastry shell
3 eggs, beaten
1/2 cup mayonnaise
1/2 cup milk
1/2 cup chopped onion
4 teaspoons cornstarch
1 teaspoon salt
1/2 teaspoon pepper
2 cups shredded Cheddar cheese,
divided

Directions

In a skillet, cook the beef until browned. Meanwhile, line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake for 5 minutes more. Set aside. Drain beef; place in a large bowl. Add the eggs, mayonnaise, milk, onion, cornstarch, salt, pepper and 1 cup cheese. Pour into crust. Bake at 350 degrees F for 35-40 minutes or until a knife inserted near the center comes out clean. If necessary, cover the edges of crust with foil to prevent overbrowning. Sprinkle with remaining cheese. Let stand 5-10 minutes before cutting.

Pesto, Goat Cheese, and Sun-dried Tomatoes

Ingredients

4 tablespoons pesto
1 (9 inch) unbaked pie crust
4 tablespoons crumbled goat cheese
3 eggs
1/2 cup half-and-half cream
1 tablespoon all-purpose flour
8 oil-packed sun-dried tomatoes, drained and cut into strips
salt and freshly ground black pepper to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Spread pesto evenly in the bottom of the pie crust. Sprinkle goat cheese over pesto.

In a large bowl, beat together eggs, half-and-half cream, and flour. Season with salt and pepper. Pour over goat cheese in pie crust. Arrange sun-dried tomatoes on top.

Bake in preheated oven for 30 minutes, or until done.

Country Quiche

Ingredients

8 slices bacon
1 small onion, chopped
4 eggs
2 tablespoons milk
2 tablespoons all-purpose flour
1 teaspoon dried parsley
1/4 teaspoon dried thyme
salt and pepper to taste
1 (9 inch) unbaked pie crust
1/4 cup shredded mozzarella
cheese
1/2 cup shredded Cheddar
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain (reserving 1 tablespoon of grease) crumble bacon and set aside. Heat reserved bacon grease in skillet and saute onion until soft.

In a large bowl, beat together eggs, milk, flour, parsley, thyme, salt and pepper. Add bacon, onion, mozzarella and cheddar cheese; mix well. Pour mixture into pie crust.

Bake in preheated oven for 45 minutes, or until lightly brown on top and firm in the middle. Serve warm.

Basic Quiche by Shelly

Ingredients

4 eggs
2 cups half-and-half cream
1/8 teaspoon salt
1/4 teaspoon white pepper
1/8 teaspoon ground nutmeg
4 ounces Jarlsberg cheese,
shredded
2 ounces mozzarella cheese,
shredded
1 (9 inch) unbaked pie shell

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, whisk together eggs and half-and-half. Season with salt, white pepper and nutmeg. Place shredded Jarlsberg and mozzarella in the pie shell. Pour egg mixture over cheese.

Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 25 minutes, or until crust is golden and filling is set. Allow to set 5 to 10 minutes before serving.

Lentil Quiche

Ingredients

1 cup chopped onion
2 tablespoons olive oil
1/2 cup dried lentils
2 cups water
2 cups broccoli florets
1 cup chopped fresh tomatoes
4 eggs, beaten
1 cup milk
1 teaspoon salt
ground black pepper to taste
2 teaspoons Italian seasoning
1/2 cup shredded Cheddar
cheese (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Place the onion and olive oil into a 9 inch deep-dish pie plate. Bake for about 15 minutes, or until onion is tender.

Place the lentils and water into a saucepan, and bring to a boil. Cook for about 20 minutes, or until lentils are tender. Drain most of the water off, then place the broccoli florets on top of the lentils. Cover and cook for about 5 minutes. This will dry the lentils, and cook the broccoli.

Transfer the lentils, broccoli and tomatoes to the pie plate with the onions, and stir to evenly distribute each item. Stir in cheese at this time if using. In a medium bowl, whisk together the eggs, milk, salt, pepper, and Italian seasoning. Pour over the ingredients in the pie plate.

Bake for 45 minutes in the preheated oven, or until the center is firm when the quiche is jiggled. Cool for a few minutes before slicing and serving.

Zucchini Quiche

Ingredients

1 (9 inch) unbaked pie crust
2 tablespoons butter or margarine
1 pound zucchini, thinly sliced
1 1/2 cups shredded mozzarella cheese
1 cup ricotta cheese
1/2 cup half-and-half cream
3 eggs, lightly beaten
3/4 teaspoon salt
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon garlic powder
Dash pepper
Paprika

Directions

Prick bottom of pastry with a fork. Bake at 425 degrees F for 7 minutes. Reduce heat to 350 degrees F.

In a small skillet, saute zucchini in butter until tender; drain. Place half the zucchini in the crust. Sprinkle with mozzarella cheese.

In a bowl, combine ricotta cheese, cream, eggs, salt, oregano, basil, garlic powder and pepper. Pour into crust. Arrange remaining zucchini slices over top. Sprinkle with paprika. Bake for 45 minutes or until a knife inserted in the center comes out clean.

Easy Quiche

Ingredients

2 cups milk
4 eggs
3/4 cup biscuit baking mix
1/4 cup butter, softened
1 cup grated Parmesan cheese
1 (10 ounce) package chopped
frozen broccoli, thawed and
drained
1 cup cubed cooked ham
8 ounces shredded Cheddar
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 10 inch quiche dish.

In a large bowl, beat together milk, eggs, baking mix, butter and parmesan cheese. Batter will be lumpy. Stir in broccoli, ham and Cheddar cheese. Pour into prepared quiche dish.

Bake in preheated oven for 50 minutes, until eggs are set and top is golden brown.

Cheddar Cauliflower Quiche

Ingredients

1 cup all-purpose flour
1/4 teaspoon salt
1/3 cup shortening
3 tablespoons cold milk
4 cups cooked chopped cauliflower
1/2 cup slivered almonds, toasted
2 eggs
1/2 cup milk
1/2 cup mayonnaise
1 1/2 cups shredded Cheddar cheese, divided
1/8 teaspoon ground nutmeg
1/8 teaspoon pepper

Directions

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in milk until mixture forms a ball. Wrap in plastic wrap; refrigerate for 30 minutes.

Unwrap dough. On a floured surface; roll out to fit a 9-in. pie plate. Place in pie plate; flute edges. Line unpricked pastry with a double thickness of foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer.

Spoon cauliflower into crust; top with almonds. In a blender, combine eggs, milk, mayonnaise, 1-1/4 cups cheese, nutmeg and pepper; cover and process until smooth. Pour over almonds; sprinkle with remaining cheese.

Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Crab Quiche Bake

Ingredients

8 eggs, beaten
2 cups half-and-half cream
1 large sweet red pepper,
chopped
1 (8 ounce) package imitation
crabmeat, chopped
1 cup soft bread crumbs
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
1/2 cup chopped green onions
1 teaspoon salt
1/2 teaspoon pepper

Directions

In a bowl, combine all ingredients. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before cutting.

Easy Broccoli Quiche

Ingredients

2 tablespoons butter
1 onion, minced
1 teaspoon minced garlic
2 cups chopped fresh broccoli
1 (9 inch) unbaked pie crust
1 1/2 cups shredded mozzarella cheese
4 eggs, well beaten
1 1/2 cups milk
1 teaspoon salt
1/2 teaspoon black pepper
1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Over medium-low heat melt butter in a large saucepan. Add onions, garlic and broccoli. Cook slowly, stirring occasionally until the vegetables are soft. Spoon vegetables into crust and sprinkle with cheese.

Combine eggs and milk. Season with salt and pepper. Stir in melted butter. Pour egg mixture over vegetables and cheese.

Bake in preheated oven for 30 minutes, or until center has set.

Crustless Cheese Quiche

Ingredients

3 eggs
1 1/2 cups milk
1/2 cup biscuit/baking mix
1/2 cup butter or margarine,
melted
1/8 teaspoon pepper
6 bacon strips, cooked and
crumbled
1 cup shredded Cheddar cheese

Directions

In a mixing bowl, combine the first five ingredients. Beat on low speed for 3 minutes or until blended. Transfer to a greased 9-in. pie plate. Sprinkle with bacon and cheese; lightly press down into batter. Bake, uncovered, at 350 degrees F for 45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.

Zucchini Crustless Quiche

Ingredients

3 small zucchini, coarsely chopped
1 onion, coarsely chopped
5 eggs
1/2 cup grated Parmesan cheese
1/2 cup crumbled reduced-fat feta cheese
1/2 teaspoon dried parsley
1/4 teaspoon salt
1 pinch ground black pepper
1 cup all-purpose flour
1 teaspoon baking powder
1 (8 ounce) package shredded fat-free mozzarella cheese
paprika for garnish

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a quiche dish or a 9-inch pie pan, and set aside.

Place the zucchini, onion, eggs, Parmesan cheese, feta cheese, parsley, salt, and pepper into the work bowl of a food processor, and process for about 1 minute, until all the ingredients are finely chopped and blended. Add the flour and baking powder, and process 1 more minute, scraping the side of the bowl if necessary. Place the mozzarella cheese into the work bowl, and process for about 1 minute, to combine the cheese thoroughly into the mixture.

Scrape the mixture into the prepared quiche dish, sprinkle with paprika, and bake for 1 hour, or until set. The quiche is done when a knife inserted into the center comes out clean.

Springtime Quiche

Ingredients

8 slices bacon - cooked and crumbled
1 cup shredded Swiss cheese
1/2 cup chopped onions
1 pound fresh asparagus, trimmed and cut into 1 inch pieces
2 cups milk
1 cup biscuit baking mix
1 cup egg substitute
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried parsley

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch deep dish pie pan.

Sprinkle the bacon, cheese, onion and asparagus into pie pan. In a medium bowl, beat together the milk, baking mix, egg substitute, salt, pepper and parsley; beat until smooth. Pour mixture into pie pan.

Bake in preheated oven for 35 to 40 minutes, or until a knife inserted into center of quiche comes out clean.

Cheddar Artichoke Quiche Cups

Ingredients

1 (7.5 ounce) jar marinated artichoke hearts
1 small onion, finely chopped
1 garlic clove, minced
4 eggs, beaten
1/4 cup dry bread crumbs
1/4 teaspoon ground mustard
1/8 teaspoon dried oregano
1/8 teaspoon pepper
1/8 teaspoon hot pepper sauce
2 (8 ounce) packages shredded Cheddar cheese
2 tablespoons minced fresh parsley

Directions

Drain artichokes, reserving half of the marinade. Chop artichokes; set aside. In a skillet, saute onion and garlic in reserved marinade until tender; set aside. In a large bowl, combine the egg, bread crumbs, mustard, oregano, pepper and hot pepper sauce. Stir in the cheese, parsley, reserved artichokes and onion mixture.

Fill miniature muffin cups three-fourths full. Bake at 325 degrees F for 15-17 minutes or until set. Cool for 5 minutes before removing from pan to wire racks. Serve warm. Refrigerate leftovers.

Spicy Edam Shrimp Quiche

Ingredients

- 1 tablespoon butter
- 1/2 cup diced onion
- 1/2 cup diced mushrooms
- 1/2 teaspoon chopped fresh parsley
- 2 tablespoons red wine
- 3 eggs
- 1/2 cup fat free sour cream
- 1/4 teaspoon red pepper flakes
- 1 pinch salt
- 1 cup shredded Edam cheese
- 1 cup cooked salad shrimp
- 1 (9 inch) unbaked pie shell

Directions

Preheat oven to 350 degrees F (175 degrees C).

Melt butter in a skillet over medium heat. Stir in the onion, and cook until softened and translucent, then stir in mushrooms. Cook for an additional 3 minutes. Pour in red wine, and simmer until the liquid has nearly evaporated.

Whisk together eggs, sour cream, red pepper flakes, and salt until smooth; stir in cheese. Place shrimp into the pie shell in an even layer, sprinkle mushroom mixture over top, then pour in custard and spread evenly.

Bake in preheated oven for 50 minutes until set. Allow to cool for 10 minutes before serving.

Hash Brown Ham Quiche

Ingredients

4 cups frozen shredded hash brown potatoes
1/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons butter, divided
1 medium onion, chopped
1/2 cup chopped green pepper
1/2 cup chopped fresh mushrooms
2 teaspoons all-purpose flour
3/4 cup diced fully cooked ham
3 eggs, beaten
1/2 cup milk
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, saute the hash browns, salt and pepper in 2 tablespoons butter until golden brown. Press into the bottom and up the sides of a greased 9-in. pie plate. In the same skillet, saute the onion, green pepper and mushrooms in remaining butter. Remove from the heat; sprinkle with flour. Stir in the ham, eggs and milk. Pour into hash brown crust.

Bake at 350 degrees F for 25 minutes. Sprinkle with cheese; bake 5 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

Salmon Quiche

Ingredients

1 (8 ounce) package Cheddar cheese, cubed
1/4 onion, diced
4 eggs
1 (12 fluid ounce) can evaporated milk
1 pinch salt
1 pinch ground black pepper
1 pinch garlic powder
1 pinch dried parsley
1 pinch dried sage
1 (14.75 ounce) can salmon, drained, flaked and bones removed
1 (9 inch) frozen pie crust
1/2 cup shredded Cheddar cheese, divided

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Place 8 ounces of cubed Cheddar cheese, onion, eggs, and evaporated milk into a blender. Season with salt, pepper, garlic powder, parsley, and sage, then blend until smooth. Spread salmon over the pie crust. Sprinkle 1/4 cup of shredded Cheddar cheese then pour the egg mixture on top. Top with the remaining 1/4 cup of shredded Cheddar cheese.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes.

Rock 'N' River Breakfast Quiche

Ingredients

8 ounces mild Italian sausage
1 cup shredded Cheddar cheese
1 cup shredded Monterey Jack cheese
Pastry for a single-crust 9-inch pie
3 eggs, lightly beaten
1 cup milk
1/8 teaspoon dry mustard
1 dash nutmeg

Directions

Brown, drain and crumble sausage. Layer sausage then cheeses in unbaked pie shell. Combine remaining ingredients and pour over sausage and cheese. Bake at 350 degrees F for 30 minutes. Let stand 5 minutes before cutting and serving.

Crustless Quiche Lori-iane

Ingredients

4 eggs
1 (16 ounce) container sour cream
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 cup shredded Cheddar cheese
1/2 cup crumbled feta cheese
1/2 cup shredded Parmesan
cheese
1/2 cup chopped onion
1/2 cup chopped tomato
1 (4 ounce) can canned chopped
green chiles, drained
1 teaspoon minced garlic
1 teaspoon ground cumin
1 tablespoon paprika
1/4 teaspoon cayenne pepper

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9 inch pie plate.

Beat eggs in a large bowl. Whisk in the sour cream; mix until smooth. Mix in the spinach, Cheddar cheese, feta cheese, Parmesan cheese, onion, tomato, green chiles, garlic, cumin, paprika, and cayenne pepper.

Pour the egg mixture into the prepared pie plate. Set pie plate on a baking sheet. Bake quiche until a knife inserted into the center comes out clean, about 1 hour.

Quiche Lorraine I

Ingredients

1 recipe pastry for a 9 inch single crust pie
6 slices bacon
1 onion, chopped
3 eggs, beaten
1 1/2 cups milk
1/4 teaspoon salt
1 1/2 cups shredded Swiss cheese
1 tablespoon all-purpose flour

Directions

Preheat oven to 450 degrees F (230 degrees C).

Line pastry with a double layer of aluminum foil. Bake in preheated oven for 8 minutes. Remove foil and bake for 4 to 5 minutes more, or until crust is set. Reduce oven temperature to 325 degrees F (165 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon from pan, crumble and set aside. Reserve 2 tablespoons bacon grease in skillet. Cook onion in reserved drippings until tender; drain and set aside.

In a large bowl, mix together eggs, milk and salt. Stir in bacon and onion. In a separate bowl, toss cheese and flour together. Add cheese to egg mixture; stir well. Pour mixture into hot pastry shell.

Bake in preheated oven for 35 to 40 minutes, or until knife inserted into center comes out clean. If necessary, cover edges of crust with foil to prevent burning. Let quiche cool for 10 minutes before serving.

Ham N Cheese Quiches

Ingredients

1/2 cup butter
1 (5 ounce) container process
sharp cheese spread
1 cup all-purpose flour
2 tablespoons water
FILLING:
1 egg
1/2 cup milk
1/4 teaspoon salt
1/2 cup finely chopped ham
1/2 cup shredded Monterey Jack
cheese

Directions

In a small bowl, cut butter and cheese spread into flour until well blended. Add water and toss with a fork until a ball forms. Refrigerate for 1 hour. Press tablespoonfuls onto the bottom and up the sides of greased miniature muffin cups.

In a bowl, beat the egg, milk and salt. Stir in ham and cheese. Spoon a rounded teaspoonful into each shell. Bake at 350 degrees F for 30 minutes or until golden brown. Let stand for 5 minutes before serving.

Mushroom Broccoli Quiche

Ingredients

1 (9 inch) unbaked pastry shell
3 eggs
2 cups milk
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1 cup chopped fresh broccoli
1/4 cup chopped green onions
1/2 cup sliced fresh mushrooms
1 cup shredded Swiss cheese

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer or until light golden brown. Reduce heat to 350 degrees F.

In a bowl, whisk together the eggs, milk, Worcestershire sauce, salt and cayenne. Stir in the broccoli, onions and mushrooms. Sprinkle cheese over crust. Pour egg mixture over cheese. Bake for 60-65 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Rice-Crust Spinach Quiche

Ingredients

1 1/2 cups cooked brown rice
1 cup shredded reduced-fat Swiss cheese, divided
3/4 cup egg substitute, divided
1/4 teaspoon curry powder
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup fat free evaporated milk
1/2 cup sliced fresh mushrooms
2 tablespoons chopped onion
1/4 teaspoon garlic powder
1/8 teaspoon pepper

Directions

Combine rice, 1/2 cup cheese, 1/4 cup egg substitute and curry powder. Press onto the bottom and up the sides of microwave-safe 9-in. pie plate. Microwave on high for 4-5 minutes or until firm. Combine the spinach, milk, mushrooms, onion, garlic powder, pepper and remaining cheese and egg substitute; pour into crust. Microwave on 50% power for 20 minutes, rotating a quarter turn every 5 minutes, or until a knife inserted near the center comes out clean.

Spinach and Spaghetti Squash Quiche

Ingredients

1/2 cup frozen chopped spinach ,
thawed, drained and squeezed
dry
1/2 cup cooked, shredded
spaghetti squash
1 beaten egg
3 egg whites
1 (12 fluid ounce) can evaporated
skim milk
1 cup part-skim-milk mozzarella
cheese
cooking spray
1/3 cup bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pierce squash several times with a fork, and place in a microwave-safe dish. Microwave on high for 10 minutes, turn over, and continue cooking 10 minutes more. Squash flesh should be very tender inside. Set aside to cool.

Cut squash in half lengthwise and scoop out seeds. Shred 1/2 cup of squash and place in a mixing bowl. Stir in egg, egg whites, evaporated milk, mozzarella cheese, and spinach until well combined. Spray a 9 inch pie plate or quiche dish with cooking spray. Spread bread crumbs in the bottom and around the sides to coat. Pour egg mixture into prepared dish.

Bake quiche in the preheated oven for 45 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool for at least 10 minutes before cutting. Serve warm or at room temperature.

Crab Quiche

Ingredients

1 (9 inch) deep dish frozen pie crust
4 eggs
1 cup heavy cream
1/2 teaspoon salt
1/2 teaspoon black pepper
3 dashes hot pepper sauce (e.g. Tabasco, etc.), or to taste
1 cup shredded Monterey Jack cheese
1/4 cup grated Parmesan cheese
1 (8 ounce) package imitation crabmeat, flaked
1 green onion, chopped

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bake the pie crust for about 10 minutes, until just starting to brown. Remove from the oven, and allow to cool.

In a large bowl, whisk together the eggs, cream, salt, pepper, and hot sauce. Stir in shredded cheese, onion and imitation crab. Pour into the pie shell.

Bake for 25 to 30 minutes in the preheated oven, then turn off the oven, but leave the door closed. Leave quiche in the oven for an additional 20 to 30 minutes until firm. This will give it a smoother texture.

Shredded Potato Quiche

Ingredients

1 (16 ounce) package frozen shredded hash brown potatoes, thawed
1/4 cup butter, melted
5 eggs, lightly beaten
1 1/2 cups shredded Swiss cheese
1 cup cooked ham
1/4 cup milk
salt and pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9 inch pie pan.

Press potatoes into greased pie plate. Brush with melted butter. Bake in preheated oven until lightly browned, about 10 to 15 minutes.

In a large bowl, stir together beaten eggs, milk, cheese, ham, salt and pepper. Pour egg mixture into baked crust.

Bake in preheated oven until center is set, about 20 minutes. The quiche will be browned on top and a knife inserted into the center will come out clean.

Sour Cream Chicken Quiche

Ingredients

1 (9 inch) frozen prepared pie crust, thawed
1 tablespoon olive oil
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1 tablespoon all-purpose flour
1 cup cooked, cubed chicken meat
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground black pepper
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded Swiss cheese
2 eggs, lightly beaten
3/4 cup milk
3/4 cup sour cream

Directions

Preheat oven to 400 degrees F (200 degrees C) and line a 9-inch pie plate with thawed pie crust; refrigerate until ready to fill.

Heat olive oil in a medium skillet over medium high heat. Saute onion and bell pepper for 3 minutes, stirring frequently. Add flour, then cook and stir for an additional 2 minutes. Finally, stir in chicken, salt, nutmeg and pepper and mix well.

Spread chicken mixture over the bottom of the unbaked pie shell, and top with Cheddar cheese and Swiss cheese. In a small bowl whip together the egg beat, milk and sour cream and pour mixture over chicken mixture.

Bake at 400 degrees F (200 degrees C) for 20 minutes, then reduce temperature to 350 degrees F (175 degrees C) and bake for another 30 to 35 minutes, or until a knife inserted into the pie comes out clean.

Spinach Pumpkin Swirl Quiche

Ingredients

1 large sweet potato, peeled and diced
1 butternut squash, peeled and chopped
2 carrots, chopped
2 eggs, beaten
2 tablespoons butter, melted
2 tablespoons olive oil
1/2 teaspoon salt
3 tablespoons brown sugar
1/2 teaspoon curry powder
1/4 teaspoon ground cumin
1/2 teaspoon ground cinnamon
1 pinch ground nutmeg
1 (16 ounce) package frozen chopped spinach, thawed and drained
2 eggs
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup half-and-half cream
2 tablespoons bread crumbs

Directions

In a large saucepan, combine sweet potato, squash, and carrots. Pour in enough water to cover vegetables. Cook over low heat until very tender, about 40 minutes. Drain and mash. Allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 inch pie pan.

To mashed squash mixture, add 2 eggs, butter or margarine, olive oil, 1/2 teaspoon salt, brown sugar, curry powder, cumin, cinnamon, and nutmeg. Puree mixture in blender or food processor.

In food processor or blender, combine spinach, 2 eggs, 1/2 teaspoon salt, pepper, and half and half. Puree until smooth. Stir in 2 tablespoons bread crumbs. If mixture is still liquidy, add more bread crumbs. Pour spinach mixture into pie pan, flattening with a spoon.

Gently pour squash mixture on top of spinach layer. Flatten partially with a spoon, but leave a few waves. Do not spread squash mixture all the way to edges of pan; allow spinach mixture to 'peek' through edges. Using a spoon, gently stir the two mixtures to create a marbled effect. Do not overmix.

Bake in preheated oven for 30 minutes, until set in center.

Clinton's Special Vegetarian Quiche

Ingredients

1 (17.5 ounce) package frozen puff pastry, thawed
1 cup fresh spinach, cleaned and stemmed
4 tablespoons water
1/4 teaspoon ground nutmeg
1 onion, chopped
2 tablespoons butter
5 eggs
1 cup cottage cheese
1 cup shredded Cheddar cheese
salt and pepper to taste
2 tomatoes, thinly sliced

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a quiche dish with non-stick cooking spray.

Line the quiche dish with puff pastry, press the pastry firmly in place and trim away any excess pastry. Blind bake for 10 minutes.

In a large skillet place spinach and 4 tablespoons water. Heat the mixture over medium and cover the skillet. Cook until the spinach is done, approximately 2 minutes then drain well. Add nutmeg to the spinach and puree the mixture.

In a large skillet, saute the onion with butter or margarine to taste. Saute until the onions are soft and transparent.

In a medium-size mixing bowl, beat eggs. Stir in the cottage cheese, spinach, and 1/2 cup of cheese. Season with salt and pepper. Arrange onions along the bottom of the pastry-lined quiche dish. Arrange the tomatoes over the onions. Pour the egg-mixture over the onions and tomatoes, and top entire concoction with the remaining cheese.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until the quiche has set in the middle. Serve hot or cold, your choice!

Potato-Crust Chicken Quiche

Ingredients

4 cups frozen shredded hash brown potatoes, thawed
3 tablespoons butter or margarine, melted
1 cup shredded Pepper Jack cheese
1 cup diced cooked chicken
4 eggs
1 cup half-and-half cream or milk
1/2 teaspoon salt

Directions

Pat hash browns with paper towels to remove excess moisture. Press into a well-greased 9-in. pie plate; brush with butter. Bake at 425 degrees F for 20-25 minutes or until lightly browned. Reduce heat to 350 degrees F.

Sprinkle cheese and chicken into the crust. In a bowl, beat the eggs, cream and salt; pour over chicken. Bake for 20-25 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

Pepperoni Pizza Quiche

Ingredients

1 (9 inch) unbaked pastry shell
1 cup shredded Swiss cheese, divided
4 eggs
1 1/2 cups half-and-half cream
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/8 teaspoon cayenne pepper
1/8 teaspoon pepper
1 large onion, chopped
2 tablespoons vegetable oil
1 (14.5 ounce) can diced tomatoes, undrained
1/2 teaspoon dried thyme
1/4 teaspoon sugar
1/8 teaspoon dried basil
12 slices pepperoni, chopped
1 cup shredded mozzarella cheese
1/4 cup sliced ripe olives

Directions

Bake unpricked pastry shell at 375 degrees F for 11 minutes. Sprinkle with 2/3 cup Swiss cheese. In a bowl, whisk the eggs, cream, salt, oregano, cayenne and pepper; pour over cheese. Bake for 25-30 minutes or until a knife inserted near the center comes out clean.

Meanwhile, in a skillet, saute onion in oil until tender. Stir in the tomatoes, thyme, sugar and basil. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until liquid has evaporated.

Sprinkle remaining Swiss cheese over quiche. Top with the tomato mixture. Sprinkle with the pepperoni, mozzarella cheese and olives. Bake 5 minutes longer or until the cheese is melted. Let stand for 15 minutes before cutting.

Crustless Spinach Quiche

Ingredients

3 ounces reduced fat cream cheese, softened
1 cup fat-free milk
1 cup egg substitute
1/4 teaspoon pepper
3 cups shredded reduced-fat Cheddar cheese
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup frozen chopped broccoli, thawed and well drained
1 small onion, finely chopped
5 fresh mushrooms, sliced

Directions

In a small mixing bowl, beat cream cheese. Add milk, egg substitute and pepper; beat until smooth. Stir in remaining ingredients. Transfer to a 10-in. quiche pan coated with nonstick cooking spray. Bake at 350 degrees F for 45-50 minutes or until a knife inserted near the center comes out clean.

Ham and Cheese Quiche

Ingredients

2 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup half-and-half
3 eggs
2 slices Swiss cheese
1 recipe pastry for a 9 inch single crust pie
1/2 cup chopped fresh spinach
1/2 cup canned mushrooms
1 (4.5 ounce) can ham, flaked
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat together flour, salt, half-and-half and eggs in a medium bowl.

Place Swiss cheese flat in the pie crust. Arrange spinach evenly over Swiss cheese, then cover with mushrooms. Pour the flour and egg mixture over mushrooms. Cover with flaked ham and top with Cheddar cheese.

Bake in the preheated oven 45 to 55 minutes, until surface is golden brown.

Rice Quiche Crust

Ingredients

1 cup water
1 cup instant rice
1 tablespoon butter (optional)
1 pinch salt (optional)
cooking spray

Directions

Bring water to a boil in a small saucepan. Stir in rice, cover pan, and remove from heat. Allow to stand until water is absorbed, about 5 minutes. Stir in butter and salt, if desired.

Spray a 9 inch pie pan with nonstick cooking spray. Spoon cooked rice into pan. Use the back of a spoon to firmly press rice along the bottom and sides of the pan to create a crust. Use crust with quiche fillings of choice, and bake as directed for quiche.

Crab Quiche

Ingredients

1 (9 inch) unbaked pastry shell
1 cup shredded Swiss cheese,
divided
1/2 cup chopped sweet red
pepper
1/4 cup chopped green onions
1 tablespoon butter or margarine
3 eggs
1 1/2 cups half-and-half cream
1/2 teaspoon salt
1/4 teaspoon pepper
3/4 cup flaked imitation crabmeat,
chopped

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes; remove foil. Bake 5 minutes longer. Immediately sprinkle 1/2 cup cheese over crust.

Reduce heat to 375 degrees F. In a skillet, saute red pepper and onions in butter until tender. In a large bowl, whisk the eggs, cream, salt and pepper. Stir in the crab, red pepper mixture and remaining cheese. Pour into crust. Bake for 30-35 minutes or until a knife inserted near the center comes out clean. Let stand for 15 minutes before cutting.