

Mushroom Quiche

- Prep Time: 15 mins
- Total Time: 1 hr 20 mins
- Servings: 4-6

Ingredients

- 1 - 9 " unbaked deep-dish pastry shell
- 4 cups fresh mushrooms, sliced
- 1/2 cup onion, diced
- 1/4 cup sweet red pepper, diced
- 1 tablespoon butter
- 1 cup shredded cheddar cheese
- 2 tablespoons flour
- 1 1/4 cups milk
- 4 eggs, lightly beaten
- 1 -2 tablespoon minced fresh savory (or 1-2 t dried savory)
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper



Directions

- 1 Line unpricked pastry shell with a double thickness of heavy-duty foil.
- 2 Bake at 450 degrees for 8 minutes.
- 3 Remove foil; bake 5 minutes longer.
- 4 Cool on wire rack.
- 5 Reduce heat to 350 degrees.
- 6 In large skillet, saute the mushrooms, onions and red pepper in butter until mushrooms are tender.
- 7 Drain and set aside.
- 8 In a bowl, combine the cheese and flour.
- 9 Stir in the milk, eggs, savory, salt and cayenne until blended.
- 10 Stir in mushroom mixture.
- 11 Pour into crust.
- 12 Bake for 40-50 minutes or until knife inserted near the center comes out clean (cover edges loosely with foil if needed to prevent overbrowning).
- 13 Let stand for 10 minutes before cutting.