

Most Wanted Quiche Recipes



Your Favorite Dishes At Your Fingertips

Most Wanted Quiche Recipes

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Apple-Bacon Quiches Recipe

Ingredients:

2-1/4 c of flour; sifted

1-1/2 tsps of salt

3/4 c of shortening

4 pcs of eggs (large)

1 pc of egg (separated)

1 Tbsp of butter (or margarine)

1 c of bacon (Canadian); diced

2 c of apples (red); sliced thinly

1 Tbsp of flour

1-3/4 c of half-and-half

1/8 tsp of nutmeg

1/4 tsp of caraway seeds

1/2 tsp of mustard (dry)

1 c of shredded cheese (Swiss)

5 Tbsps of milk (cold)

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Instructions:

Combine one teaspoon of salt and (sifted) flour; add shortening and cut till mixture turns pea-sized particles. Sprinkle five tablespoons (cold) milk and add more till dough becomes stiff.

Shape them into six balls and roll each onto a slightly floured surface to 6 inch rounds. Fit onto 5-inch (tart) pans; make sure to fit securely.

Pierce fork onto the dough. Lightly beat one white of egg; brush onto sides and base of the shells. Place inside the oven and bake 425 degrees F for 15 mins.

Melt the butter then cook bacon for one min. Add slices of apples then cover; cook for 10 mins till translucent and tender.

Beat the four eggs along with the remaining yolk then add half-and-half, flour, nutmeg, mustard, remaining salt, and caraway; mix thoroughly.

Divide evenly and sprinkle the cheese onto the shells. Add bacon and apples then pour the mixture of eggs. Bake inside the oven 375 degrees F for half an hour. Let it cool for a while then serve.

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Asparagus Ham Quiche Recipe

Ingredients:

2 pkgs of asparagus (frozen cut, 20 oz); thawed

2 c of shredded cheese (Swiss)

1/2 c of onion; chopped

6 pcs of eggs (large)

2 c of milk (whole)

1-1/2 c of baking mix (buttermilk)

2 Tbsps of veggie flakes (dried)

1/4 tsp of pepper

1 lb of ham (fully cooked); chopped

Instructions:

Grease two 9-inch pie dishes. Layer asparagus, then ham, then onion, and cheese on the dishes.

Beat the eggs inside a mixing bowl then add milk, baking mix, vegetables flakes, and pepper; mix thoroughly. Divide equally then pour onto each dish. Bake 375 degrees F for half an hour.

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Asparagus & Blue Cheese Quiche Recipe

Ingredients:

8 ounces of pastry

2 Tbsps of cheese (Blue)

1-1/2 oz of Philadelphia cream cheese

200 ml of half-and-half

3 pcs of eggs (medium)

Salt (to taste)

Pepper (to taste)

Cayenne pepper (to taste)

1 c of peeled asparagus; cooked

Instructions:

Roll pastry then line onto a 9-inch (flan) ring. Place inside the oven at 400 degrees F, bake for 8 to 9 mins.

Mash cheeses then place onto the measuring cup, make to the volume of half-and-half. Beat together with eggs and season cayenne, salt, and pepper.

Cut asparagus into 2-inch lengths then spread onto the base of pastry. Pour custard then bake at 375 degrees F for half an hour. Let it cool for a while. Serve while warm.

Bacon & Double Cheese Quiche Recipe

Ingredients:

For the Crust:

1-1/3 c of flour; sifted

1/8 tsp of salt

1/2 c of butter (chilled); cut to small pieces

For the Filling:

10 pcs of bacon strips (lean)

4 pcs of eggs (large)

1-1/2 c of cream (light)

1/4 tsp of thyme (dried)

1/8 tsp of pepper (white)

1/2 c of shredded cheese (Gruyere)

1/2 c of shredded cheese (white Cheddar)

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Instructions:

(Crust)

Combine flour with salt then add butter; cut till mixture resembles coarse-crumbs. Gradually add the water while mixing thoroughly till dough has formed.

Shape to disk then wrap with plastic film. Place inside the refrigerator for half an hour.

Preheat the oven at 375 degrees F. Roll dough out onto a slightly floured board to an 11-inch round. Fit onto a 9-inch pie dish.

Trim the edges and leave a 1/4-inch overhang. Prick several times with a clean fork.

Carefully line foil then fill it with weights. Place inside preheated oven and bake at about ten minutes.

Take out the weights and foil. Bake again for five mins till golden. Let it cool onto a rack.

(Filling)

Cook bacon above moderate heat for 8-10 mins till crisp. Drain on paper towel(s) then crumble. Combine cream, eggs, pepper, and thyme inside a bowl; whisk thoroughly and pour onto cooled crust. Sprinkle cheeses and crumbled bacon.

Bake till golden or for half an hour. Serve while warm.

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Bacon Cheese Quiche Recipe

Ingredients:

4 pcs of eggs (large)

3/4 c of cream

3/4 c of milk

1/2 c of cheese; grated

3/4 c of bacon; chopped

1 c of dry pastry mix (packet)

1 Tbsp of butter (melted)

1 pc of onion; chopped

1 tsp of parsley; chopped

Ingredients:

Beat eggs lightly inside a bowl; add cream, milk, cheese, bacon, pastry mix, butter, onion, and parsley. Beat thoroughly and transfer on a greased large pie plate. Bake (320 degrees F) for 35 to 40 minutes.

Basic Custard Quiche Recipe

Ingredients:

1 pc of pastry

For the Filling:

3 pcs of eggs (large)

2 Tbsps of flour; sifted

1/4 tsp of nutmeg (freshly grated)

1/2 tsp of salt

1/2 tsp of pepper (white, freshly ground)

1 c of cream (heavy)

1/2 c of milk

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Instructions:

Line pastry onto a (quiche) pan then pinch to rim; pierce the base with fork. Bake crust partially; set on the side.

(Filling)

Combine flour, egg, salt, pepper, and nutmeg; whisk thoroughly. Add milk and cream; blend thoroughly.

Place cheese and vegetables and/or meat onto the crust then pour the mixture of egg. Preheat the oven at 375 degrees F.

Place pan onto a cooking sheet and bake for 35-40 mins. Let it rest, at about 8-10 mins. Slice and serve.

Basic Quiche Recipe

Ingredients:

- 1 pc of deep pie shell (frozen)
- 1/3 c of sauteed meat (ham, bacon, fish)
- 4 pcs of eggs (large)
- 1/2 c of half-and-half
- 1/2 c of cheese; grated
- Salt & Pepper (to taste)

Instructions:

Prebake crust till golden. Layer sauteed meat onto the base of crust. Combine eggs, half-and-half, cheese, and the seasonings inside the blender; blend till mixed well.

Pour onto meat inside the crust. Bake 350 degrees F for forty minutes.

Beefy Quiche Recipe

Instructions:

- 1 pc of pastry (9-inch pie crust)
- 1/2 lb of beef (ground)
- 1/2 c of chopped onion
- 6 pcs of eggs; beaten well
- 10.75 oz of canned condensed soup (tomato)

Instructions:

Line the pastry on the 9-inch pie dish. Trim then flute the edges. Cook onion and beef till slightly browned. Let it cool for a while.

Combine soup and eggs; add onto the mixture of beef then blend thoroughly. Pour onto the crust. Bake (375 degrees F) for 30-35 mins till golden. Serve warm.

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Beverly's Spinach Quiche Recipe

Ingredients:

1 pkg of chopped spinach (or broccoli)

1/2 pc of onion; chopped

1/2 c of pepper (bell); chopped

1 c of cheese; grated

3/4 c of baking mix (Bisquick)

3 pcs of eggs (large)

1/2 tsp of salt

1/4 tsp of pepper

Instructions:

Spray cooking oil on a pie dish. Place spinach, onion, pepper, and cheese on the base of a pie dish.

Combine baking mix, eggs, salt, and pepper; beat thoroughly and pour onto the dish. Bake (400 degrees F) for thirty-five minutes.

Bologna Quiche Cups Recipe

Ingredients:

12 pcs of bologna slices

2 pcs of eggs (large)

1/2 c of baking mix (biscuit)

1/2 c of shredded cheese (sharp Cheddar)

1/4 c of sweet relish (pickle)

1 c of milk

Instructions:

Place the slices of bologna on a slightly buttered muffin cups, forming the shape of cups.

Combine eggs, baking mix, cheese, relish, and milk; mix thoroughly and pour onto cups. Place inside the oven at 400 degrees F for 20 to 25 mins till golden-brown.

Brie & Red Pepper Mini-Quiches Recipe

Ingredients:

- 1 pc of pastry (for double-crust pie)
- 2 Tbsps of butter (unsalted)
- 3/4 c of sweet peppers (red); chopped finely
- 1/2 lb of cheese (Brie); cubed into small pieces
- 10 pcs of bacon strips; cooked to crisp then crumbled
- 3 pcs of eggs (large)
- 1-1/3 c of cream (whipping)
- Salt
- Cayenne

Instructions:

Roll the pastry on a slightly floured board. Line 36 pieces of tartlet pans. Line foil then add weights. Bake at 375 degrees F for ten mins.

Remove the weights and foil. Let them cool. Melt the butter on a skillet then saute sweet peppers till tender. Spoon onto the shells then top them with cubed cheese and then crumbled bacon.

Combine cream and eggs; beat thoroughly then season cayenne and salt; pour onto the shells. Place inside the oven and bake at 350 degrees F for 10-15 mins till set. Serve at once.

Brie Quiche Recipe

Ingredients:

- 1 pc of pie shell
- 4 Tbsps of butter (unsalted)
- 3 pcs of ham slices; julienned
- 8 pcs of onions (green); chopped
- 1 c of cheese (Brie)
- 1 c of grated cheese (Parmesan)
- 4 pcs of eggs (large)
- 2 c of cream (heavy)
- 1/4 tsp of nutmeg (ground)

Instructions:

Preheat the oven at 400 degrees F. Cover foil on the shell then bake inside the preheated oven for ten mins.

Take out the foil then bake again for another 5 mins. Take out the shell then reduce the temperature into 350 degrees F.

Saute the strips of ham on a skillet till browned; transfer on a plate then set on the side. Saute the onion till tender; transfer onto ham.

Spread ham/onion onto the base of the shell. Spread the Brie on top then sprinkle Parmesan.

Mix together nutmeg, eggs, and cream; pour onto the cheeses. Bake inside preheated oven for half an hour till set. Allow to cool for a while before serving.

Broccoli Quiche Recipe

Ingredients:

- 2 c of broccoli flowerets (fresh)
- 1/2 c of onions; chopped
- 1/2 c of mushrooms (fresh); chopped
- 4 pcs of beaten eggs
- 1/2 c of half-and-half
- 2 c of rice (cooked)
- 4 oz of shredded cheese (Swiss)
- 4 oz of shredded cheese (Cheddar)
- 1/4 tsp of salt (seasoned)
- 1/8 tsp of cayenne
- Tomato (carved to a rose, for garnish)

Instructions:

Combine onions, mushrooms, and broccoli inside a greased microwave safe pie dish. Cover then cook for 5 mins at a high setting.

Combine half-and-half and eggs inside a a bowl; blend thoroughly. Add the rice, salt, pepper, and cheeses; stir thoroughly and pour onto the vegetables.

Gently stir then cook at a medium setting for 9-11 mins till set. Allow to stand for ten mins. Garnish tomato rose.

Broccoli Quiche Or Canapes Recipe

Ingredients:

- 4 pcs of eggs (large)
- 1 c of cream (heavy)
- 1 tsp of salt
- 2 Tbsps of flour; sifted
- 1 c of shredded cheese (Cheddar)
- 1-1/2 c of shredded cheese (Swiss)
- 1/3 c of mayonnaise
- 1 pkg of dry soup mix (asparagus, Knorr)
- 1 pc of broccoli bunch (cooked); chopped
- 1/3 c of onions (green, with tops); chopped
- 1 pc of deep pie shell dish (for quiche)
- 1 pc of pastry for canape (for 2 pie crusts)
- 6 pcs of bacon strips (cooked); crumbled

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Instructions:

Combine bacon, eggs, cream, salt, flour, cheeses, mayonnaise, soup mixture, broccoli, and onions; mix thoroughly then season with pepper.

(For quiche)

Pour the filling onto the pie crust. Bake 325 degrees F for one hour.

(For Canapes)

Roll pastry out then cut to rounds using a pastry cutter. Arrange then on small muffin cups; press firmly. Fill with filling. Bake 350 degrees F for twenty mins.

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Broccoli/Cheese Quiche Recipe

Ingredients:

1 pc of pastry (for 10-inch pie crust)

1-1/2 c of broccoli; chopped

1-1/2 c of grated cheese (Cheddar)

4 pcs of eggs (large)

1-1/2 c of cream

1/4 tsp of salt

1/16 tsp of black pepper

1/16 tsp of ground nutmeg

Instructions:

Arrange cheese with broccoli on a pan, lined with pastry. Combine cream, eggs, and the spices inside the bowl; beat thoroughly.

Pour over the cheese/broccoli mixture. Bake inside preheated oven (375 degrees F) for 35 to 40 mins till golden.

Broccoli- Crab & Cheddar Quiche Recipe

Ingredients:

- 1 pc of 9-inch pie crust (unbaked)
- 1 c of chopped broccoli (fresh)
- 4-1/4 oz of crabmeat (canned); drained
- 1 c of shredded cheese (mild Cheddar)
- 3 pcs of eggs (large)
- 1 c of cream (heavy)
- 1/4 tsp of salt
- 1/4 tsp of pepper (white)

Instructions:

Preheat the oven at 350 degrees F. Prick the crust using the fork and bake for 7 minutes. Take out from the oven then place crabmeat and broccoli evenly on the base of the crust. Cover them with shredded cheese.

Beat the eggs thoroughly inside a bowl; add salt, pepper, and cream. Stir thoroughly and pour onto the crust. Bake inside preheated oven for 35-45 mins till golden.

Brunch Quiche Recipe

Ingredients:

7 oz of macaroni (elbow)

6-8 pcs of bacon strips; chopped

2 c of shredded cheese (American)

2 c of shredded cheese (Monterey Jack)

2 c of bread cubes (soft)

1 pc of onion (medium); chopped finely

1 pc of bell pepper (small, green); chopped finely

4 pcs of egg (separated)

2 c of milk

1 tsp of salt

6-8 drops of hot sauce (pepper)

Salsa (red)

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Instructions:

Prepare the macaroni as stated in its package instructions; drain. Cook the bacon till crisp then drain. Combine cheeses, cubes of bread, onion, pepper, bacon, and macaroni inside a bowl.

Combine yolks, salt, hot sauce, and milk; beat thoroughly add onto the mixture of macaroni and mix thoroughly.

Beat the whites of egg on a bowl; fold onto the mixture of macaroni. Transfer onto a buttered 12-inch quiche pan. Set above a pan with 1 to 2 inches of water.

Bake for one hr. Let it stand for 5 mins before serving. Serve warm with red salsa.

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California Quiche Recipe

Ingredients:

- 1 pc of 9-inch pastry crust (unbaked)
- 6 oz of jarred artichoke hearts (marinated)
- 1 pc of zucchini (small); cut into 1x1/4-inch sticks
- 4 pcs of eggs
- 4 oz of milk (whole)
- 1/2 tsp of salt
- 1/2 tsp of savory
- 1 pc of onion (small); sliced
- 1/4 tsp of pepper
- 8 oz of shredded cheese (Monterey Jack)

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Instructions:

Prepare the pastry crust and place inside the refrigerator till chilled. Preheat the oven 425 degrees F.

Save 2 tablespoons of marinade and drain the remaining from artichoke. Cut the artichoke into halves.

Saute onion and zucchini with saved marinade, about 5 mins. Beat the eggs on a bowl till foamy.

Add milk, cream, salt, pepper, and savory; stir thoroughly. Spoon the onions and zucchini onto the crust.

Add the artichokes and sprinkle cheese. Add the mixture of egg. Bake inside preheated oven for fifteen mins. Reduce the heat into 350 degrees F and continue baking for another 20 mins. Let it cool for 15 mins. Serve.

Carrot Quiche Recipe

Ingredients:

For Dough:

9 oz of flour; sifted

1 pc of egg (large)

5 oz of butter (unsalted)

1/8 tsp of salt

18 oz of beans (dry, for weights)

For Filling:

22 oz of young carrots (fresh); peeled, rinsed, 6 pcs are halved and others sliced thinly

1/2 c of meat broth (instant)

1/2 pc of parsley bunch; chopped

18 Tbsps of cream (whip)

1 c of grated cheese (Edamer)

Salt and Pepper (to taste)

1 tsp of coriander (ground)

4 pc of thin bacon slices (Canadian)

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Instructions:

Combine flour, butter, 1 to 2 tablespoons of water, egg, and salt; knead till dough forms. Let it cool inside the refrigerator for one hour.

Cook carrots with broth, at about 6 to 8 mins; drain on the colander then let them cool.

Roll dough into round. Fit onto quiche dish; press firmly and prick its base several times with the fork. Cover waxed paper then fill with beans. Place inside preheated 220 degrees F oven for ten mins.

Remove waxed paper and beans. Place slices of carrot on the base of the pan. Arrange carrot halves above like the star. Sprinkle a tablespoon of parsley on the top.

Combine eggs, salt, pepper, cheese, cream, and coriander; mix thoroughly and pour onto the dish.

Cut bacon then form to rolls; place in between the carrot/star. Bake inside the oven for 20-25 mins. Sprinkle remaining parsley then serve while warm.

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Carrot-Tofu Quiche Recipe

Ingredients:

- 4 c of sliced carrots
- 2 c of mashed tofu
- 1/4 c of water (from the steamed carrots)
- 1 tsp of salt (sea)
- 1 pc of onion (small); chopped finely
- 1/2 tsp of dill (seed)
- 2 Tbsps of chopped parsley
- 1 pc of whole pie crust (whole)
- 2 Tbsps of sesame (seeds)

Instructions:

Steam carrots till tender. Combine carrots, tofu, salt, and water; blend thoroughly till thick.

Add dill, parsley, and onion; mix thoroughly. Spread onto crust of a 7x11-inch (baking) dish then sprinkle seeds.

Bake inside the oven 350 degree F for 35 to 45 mins.

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Cathe's Crawfish Quiche Recipe

Ingredients:

- 1 Tbsp of butter (unsalted)
- 2 Tbsps of oil (olive oil)
- 1 pc of carrot; cut to dices
- 3 pcs of onions (green); cut to dices
- 1 pc of onion; cut to dices
- 2 pcs cloves of garlic (large); chopped finely
- 2 pcs of parsley sprigs; chopped finely
- 1/2 tsp of crushed thyme
- 1 pc of crushed bay leaf
- 1 Tbsp of dill (dried)
- 1/8 tsp of cayenne pepper
- 2 Tbsps of tomato paste
- 2 Tbsps of cognac
- 1/2 c of sauterne
- 1 c of cream
- 1 lb of crawfish (chunks)
- 1 pc of pie shell (pre-baked, 10-inch)
- 3 pcs of eggs (large)
- 4 oz of grated cheese (Swiss)

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Instructions:

Saute the vegetables with oil and butter until slightly browned. Add paste, spices, sauterne, and cognac; mix thoroughly.

Beat the eggs, cheese, and cream. Save eight pieces of the crawfish chunks for decorating later; add remaining onto the mixture. along with the vegetables.

Blend well then pour onto the crust. Place inside the oven and bake till set.

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Cheese & Vegetable Quiche Recipe

Ingredients:

3/4 c of cheese curd (lowfat cottage cheese)

8 oz of packed egg substitute (frozen); thawed

1/3 c of milk (skim)

2 Tbsps of basil (fresh); chopped

1/4 tsp of pepper (freshly ground)

1 Tbsp of oil (olive oil)

1-1/2 c of potatoes; peeled and diced

1/2 c of onions (green); sliced

10 oz of packed chopped broccoli (frozen); thawed and drained well

1/2 c of sweet pepper (red); chopped

Spray (vegetable cooking spray)

Instructions:

Place the cheese curd on a blender; blend till smooth. Add the egg-substitute, basil, pepper, and milk; blend till smooth then set on the side.

Heat oil on a non-stick skillet then add onions and potatoes; saute for ten mins. Add sweet pepper and broccoli; saute for another 4 mins till vegetables become tender-crisp.

Transfer mixture on a oil-sprayed 10 inch quiche pan. Pour the mixture of milk on them and bake 350 degrees F for fifty mins till set. Allow to stand for 10 mins before serving.

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Cheeseburger Quiche Recipe

Ingredients:

- 1 pc of pie crust (unbaked)
- 1 lb of beef (ground)
- 1/3 c of chopped onion
- 1/2 c of milk (whole)
- 4 pcs of beaten eggs
- 1-1/2 c of shredded cheese (cheddar)
- 1/2 tsp of oregano
- 1/4 tsp of pepper (black)

Instructions:

Cook beef with onion till meat becomes browned. Drain then set on the side. Combine milk, eggs, cheese, oregano, and pepper; beat thoroughly and add onto the mixture of beef.

Pour onto the crust and bake (350 degrees F) for 30 to 40 minutes.

Chicken & Spinach Quiche Recipe

Ingredients:

- 1 pc of 9-inch pastry crust (unbaked)
- 1 c of chicken (cooked); chopped
- 1 c of shredded cheese (Swiss)
- 10 oz of packed chopped spinach (frozen); cooked well and drained
- 1/4 c of onion; chopped finely
- 2 pcs of eggs; beaten lightly
- 3/4 c of mayonnaise (real)
- 3/4 c of milk (whole)
- 1/2 tsp of basil leaves (dried)
- 1/8 tsp of pepper

Instructions:

Pierce the pastry crust several times with a fork then bake at 375 degrees F for 10 mins. Take it out then place on the side.

Combine chicken, spinach, onion, and cheese inside a bowl then toss them well. Combine eggs, milk, mayonnaise, pepper, and basil; stir thoroughly and pour onto the mixture of chicken.

Bake inside the oven at 350 degrees F for 40 mins till set.

Chile Shrimp Quiche Recipe

Ingredients:

For the Pastry:

- 1 c of flour (all purpose); sifted
- 2 Tbsps of butter (or margarine)
- 2 Tbsps of shortening (vegetable)
- 4 Tbsps of water (cold)

For the Filling:

- 4 pcs of eggs (large)
- 1/2 c of milk (whole)
- 1/2 c of cream (light)
- 1/2 pc of garlic clove; chopped finely
- Salt
- 1 c of shredded cheese (Cheddar)
- 3 pcs of onions (green); chopped
- 2 pcs of chiles (green); seeded and chopped
- 8 oz of shrimp (cooked); shelled and deveined
- Salt

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Instructions:

Combine salt with (1/8 teaspoon) salt then add shortening and butter; cut till mixture seems like fine breadcrumbs, don't overmix. Gradually add liquid till formed to a smooth ball. Place it inside the refrigerator, wrapped in plastic film, for half an hour.

Roll dough on a floured board to fit a 10-inch pie dish. Gently fit onto the dish; press firmly to secure the sides and base. Trim the edges.

Combine eggs, cream, garlic, and milk inside a bowl; mix thoroughly and season with salt. Spread cheese, chiles, shrimp, and onion onto the dish. Pour the mixture of egg onto the cheese.

Bake inside preheated oven 400 degrees F for 30 to 40 mins till golden and firm.

Chili Quiche Recipe

Ingredients:

1/2 c of butter (unsalted)

10 pcs of eggs (large); beaten lightly

1/2 c of flour; sifted

1 tsp of baking powder (Calumet)

Salt (to taste)

8 oz of chili pepper (green); chopped

2 c of cottage cheese (small curd)

16 oz of grated cheese (Monterey Jack)

or

8 oz Cheddar and 8 oz Monterey Jack

Instructions:

Melt the butter on a 9x13-inch pan inside the oven. Combine eggs, flour, salt, and baking powder; mix thoroughly.

Add cheese curd, grated cheese, peppers, and (melted) butter. Bake at 400 degrees F for 15 mins; reduce heat into 350 degrees F for 35 to 40 mins till firm.

Chorizo Quiche In Cornmeal Crust Recipe

Ingredients:

For the Cornmeal Crust:

1/2 c of cornmeal

3/4 c of flour; sifted

1/2 tsp of salt

1/8 tsp of pepper (black)

1/3 c of shortening

Water (cold)

For the Filling:

6 pcs of cheese slices (Monterey Jack)

18 oz of chorizo; remove casings

1/4 c of onions (green); sliced

4 pcs of eggs (large); beaten lightly

2 c of cream (whipping, or half-and-half)

Salt and Pepper (to taste)

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Instructions:

Combine flour, cornmeal, black pepper, and salt; add shortening then cut till mixture seems like coarse crumb. Gradually add the water till dough forms to a ball.

Roll on a slightly floured surface to a 13 inch circle. Loosely fit onto a 9 inch quiche or pie dish; fold the edge beneath then flute.

Place the slices of the cheese on the base of the crust. Cook the sausage till crumbled and browned; drain the grease.

Sprinkle the sausage over the cheese along with the onions. Combine eggs and cream; stir thoroughly then season salt & pepper.

Pour the mixture of egg onto the chorizo/cheese. Bake inside the oven at 450 degrees F for 15 mins. Reduce the heat into 350 degrees F for another 25-30 mins. Let it stand for 10 mins before serving.

Light Chicken Quiche Recipe

Ingredients:

- 2 Tbsps of cheese (non-fat Parmesan)
- 1/4 tsp of paprika
- 3 pcs of dough sheets (phyllo)
- 2 pcs of egg whites (large)
- 1/2 c of egg beaters
- 1/2 c of Ricotta cheese (non-fat)
- 2 Tbsps of flour; sifted
- 1/2 c of evaporated milk (skim)
- 6 oz of cooked chicken (white meat); cubed
- 4 Tbsps of grated cheese (Swiss)
- 1 c of asparagus (or other vegetable)
- 2 Tbsps of chopped onion (green)
- 2 Tbsps of freshly grated cheese (Parmesan)

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Instructions:

Preheat the oven (350 degrees F). Spray little butter-flavored oil on a 9 inch pie dish. Combine non fat Parmesan and paprika; set on the side. Stack then halve the dough sheets.

Place a dough square on the dish and spray lightly with (vegetable) oil then sprinkle a teaspoon of the mixture of cheese. Repeat the layering.

Combine whites of egg, egg beaters, flour, milk, and Ricotta; mix thoroughly then add chicken, vegetables, onions, and grated Swiss. Stir thoroughly and pour onto prepared crust then sprinkle the freshly-grated Parmesan on top.

Bake inside preheated oven for half an hour till slightly browned. Let it cool before serving, about ten mins.

Liz's Tomato Quiche Recipe

Ingredients:

- 1/2 lb of shredded cheese (Gruyere)
- 1 pc of 9-inch pastry crust (unbaked)
- 3 pcs of tomatoes (fresh); peeled, chopped, and drained
- 3 Tbsps of onion (instant minced)
- 3 Tbsps of water (hot)
- Salt and Pepper (to taste)
- 1 tsp of crushed basil (dried)
- 2 pcs of eggs (large)
- 3/4 c of milk
- 2 Tbsps of grated cheese (Parmesan)

Instructions:

Spread Gruyere onto the crust then spread over the tomatoes. Soak the onions with (hot) water till tender; add onto the tomatoes. Season salt & pepper then add crushed basil.

Combine milk and eggs; beat thoroughly then pour onto the tomatoes and sprinkle over Parmesan. Bake inside the oven at 350 degrees F for 45 mins till set.

Most Wanted Quiche Recipes

Low Carb Egg Quiche Recipe

Ingredients:

- 10 pcs of eggs; beaten slightly
- 2 pcs of chopped peppers (green)
- 1 tsp of oregano
- Salt & Pepper (to taste)
- 2 c of turkey or chicken (cooked); diced
- 2 tsps of parsley flakes
- 2 tsps of dried pepper flakes (chili)
- 2 Tbsps of onion flakes
- 1/2 tsp of garlic (powder)

Instructions:

Spray PAM on an 8-inch (cake) pan. Beat the eggs then add green peppers, parsley flakes, oregano, salt, pepper, turkey, onion flakes, pepper flakes, and garlic powder; stir thoroughly till well blended.

Pour onto the sprayed pan. Bake inside preheated oven at 350 degrees F for half an hour till done.

Mexican Green Chili Quiche Recipe

Ingredients:

- 1/2 lb of chicken (freshly ground)
- 1/2 c of onion; chopped
- 1-1/2 tsps of cumin (ground)
- 1/4 tsp of crushed pepper (red)
- 1/8 tsp of salt
- 4 oz of canned chopped chilies (green); drained
- 1/2 c of shredded cheese (sharp Cheddar)
- 1 c of evaporated milk (skim)
- 1-1/2 tsps of cornstarch
- 1/8 tsp of salt
- 2 pcs of eggs (large)
- 1 pc of egg white
- 5 pcs of 6-inch of tortillas (corn); halved

Most Wanted Quiche Recipes

Instructions:

Spray on a non-stick skillet till coated well. Place above moderately high heat till heated. Cook onion along with chicken; stir constantly till chicken has crumbled and browned.

Take out from the heat then add ground cumin, crushed pepper, salt, and green chilies; stir thoroughly then set on the side.

Spray PAM on a 9 inch pie pan. Arrange the halved tortillas around the edges. Spoon the mixture of chicken onto the pan then sprinkle cheese.

Mix milk, cornstarch, salt, eggs, and egg white inside the blender; blend till smooth then pour onto the cheese.

Place inside the oven and bake (350 degrees F) for forty-five mins. Allow to stand for 10 mins before serving.

Mexican Quiche Recipe

Ingredients:

4 oz of canned chopped chilies (green); drained

2 c of cream (light)

6 pcs of bacon strips (cooked); crumbled

1/4 tsp of salt

1 c of shredded cheese (Swiss)

Cayenne

5 pcs of eggs (large)

4 pcs of shells (tostaco)

Instructions:

Place the cheese onto the shells. Combine chilies with crumbled bacon; add onto the shells. Combine cream, salt, and eggs; beat thoroughly and pour onto the shells. Dust cayenne on top.

Place inside the oven and bake (350 degrees F) for 25-30 mins. Let it cool for 5 mins. Serve.

Mexican Quiche Recipe II

Ingredients:

1 pc of flour tortilla (6 inch)

3 oz of sausage

1/8 tsp of salt

1 pc of egg (large)

2 oz of cheese (Jack)

1 Tbsp of chopped pepper (green)

1/4 c of milk

Instructions:

Heat the tortilla then place inside a greased small baking dish. Sprinkle one-half of Jack cheese. Brown the sausage with pepper; add onto the dish. Combine salt, egg, and milk; mix thoroughly then pour onto the dish.

Sprinkle the remaining cheese. Place inside the oven and bake (350 degrees F) for 30-35 mins.

Tofu Quiche Recipe

Ingredients:

- 1 tsp of margarine
- 12 oz of tofu; drained and cut up
- 1 pc of egg (large)
- 1/2 tsp of crushed oregano
- 3/4 c of shredded cheese (low fat Cheddar)
- 1 Tbsp of onion (dried minced)
- 1 Tbsp of snipped parsley (fresh)
- 2 Tbsps of fine breadcrumbs (dry)
- 2 pcs of egg whites (large)
- 1/3 c of milk (skim)
- 1/8 tsp of garlic (powder)
- 7 oz of canned corn (whole kernel); drained
- 1 pc of tomato (medium); cut thinly to wedges

Most Wanted Quiche Recipes

Instructions:

Spread margarine onto the sides and base of the 9-inch pie dish. Sprinkle crumbs till dish has coated well.

Combine whites of egg, tofu, milk, egg, oregano, powdered garlic, half cup Cheddar, 1/8 teaspoon of salt, and 1/4 teaspoon of pepper inside the blender; blend until smooth.

Add onion and corn; stir thoroughly. Pour onto the prepared dish. Bake inside the oven at 350 degrees F for 30 to 35 mins.

Arrange tomato wedges above the quiche and sprinkle remaining Cheddar. Bake again for another 3 mins until cheese melts.

Most Wanted Quiche Recipes

Microwave Vegetable Quiche Recipe

Ingredients:

- 1 c of sliced peppers
- 1 lb of chopped spinach (cooked)
- 1 pc of zucchini (fresh); sliced
- 4 pcs of beaten eggs
- 3/4 c of grated cheese (Cheddar)
- 1 c of grated cheese (Mozzarella)
- 1 Tbsp of flour
- 1 Tbsp of oil
- 1/2 c of cream
- 2 tsps of chopped dill
- 1/4 c of butter
- Paprika
- 12 pcs of mushrooms; sliced

Instructions:

Combine butter and vegetables inside an 8-cup casserole. Cover then cook inside the microwave for 5 to 7 mins at a high setting; stir once halfway.

Add the spinach then set on the side. Combine flour, egg, oil, cream, Cheddar, salt, and pepper; mix thoroughly and pout onto the vegetables.

Sprinkle Mozzarella till covered well. Dust paprika then cook inside the microwave for 15 to 17 mins at a medium-high setting (70%). Allow to stand for 5 mins before serving.

Mini Mushroom Quiche Recipe

Ingredients:

- 1 pc of pastry (for 2-crust pie)
- 2 c of mushrooms (fresh); sliced
- 2 Tbsps of butter (or margarine)
- 3 Tbsps of flour
- 1 pc of onion (medium); sliced
- 1/2 c of milk
- 2 pcs of beaten eggs
- 1/4 c of cream (light, or evaporated milk)
- 1/4 tsp of salt
- 1/16 tsp of pepper (black)

Most Wanted Quiche Recipes

Instructions:

Slightly butter the microwave-safe muffins cups. Roll out dough into 1/16-inch thick. Line dough on every cup; trim then flute the edges and use the fork to pierce the base and sides.

Cook inside the microwave at a medium-high setting for 4-6 minutes; rotating twice or thrice.

Combine mushrooms, two tablespoons of butter and onion inside a microwave-safe bowl; cook inside the microwave for 2-3 minutes at a high setting.

Add the flour then mix thoroughly. Add the milk then stir thoroughly; microwave for 1-2 minutes at a medium-high setting till boiling.

Add small amount of mixture onto eggs to temper it; place it back onto the bowl along with salt, pepper, and cream.

Stir thoroughly and spoon the mixture onto baked crusts. Microwave for 4-6 minutes at a medium setting; rotating twice or more.

Miniature Seafood Quiches Recipe

Ingredients:

For the Pastry:

2 c of flour; sifted

3 c of lard

1 tsp of salt

1 tsp of vinegar

4 Tbsps of water (cold)

For the Filling:

3/4 c of chopped shrimp (cooked)

1/4 c of fine onions (green); sliced

1 c of shredded cheese (Swiss)

2 pcs of eggs (large)

1/2 c of mayonnaise

Most Wanted Quiche Recipes

Instructions:

(Crust)

Combine sifted flour with salt then add lard; cut till mixture seems like peas. Gradually add water along with vinegar; cut till blended well. Roll dough on a slightly floured board then fit onto mini-muffin pans.

(Filling)

combine shrimp, cheese, and onion inside the processor; process till blended well then fill onto each cup, about three-fourths full.

Combine eggs, mayonnaise, salt, dill, and milk; beat thoroughly and pour onto the cups. Bake inside preheated oven (400 degrees F) for 15 to 20 mins till golden and puffy.

Miniature Shrimp Quiches Recipe

Ingredients:

- 1 c of shredded cheese (Swiss)
- 1/2 c of shrimp (cooked); chopped finely
- 2 Tbsps of chives (fresh); chopped
- 1/2 tsp of thyme (dried)
- 2 pcs of beaten eggs (large)
- 1/2 c of half-and-half
- 1/4 tsp of salt
- 1/4 tsp of pepper
- 1/4 tsp of nutmeg (ground)
- 1/16 tsp of hot sauce

For the Pastry Shells:

- 1/2 c of softened butter (or margarine)
- 4 oz of softened cream cheese
- 1-1/2 c of flour (all purpose)
- 1/4 tsp of salt

Most Wanted Quiche Recipes

Instructions:

(Pastry Shells)

Combine (cream) cheese and butter; beat thoroughly till blended well. Add salt and flour; stir thoroughly. Wrap with plastic film then place inside the refrigerator for one hour till chilled.

Shape into balls, about one inch. Place on mini-muffin pans then shape them into shells.

(Quiche)

Combine shredded cheese, shrimp, chives, and thyme; spoon onto shells evenly. Combine beaten eggs, half-and-half, salt, pepper, nutmeg, and hot sauce; stir thoroughly and pour onto the shells. Place inside the oven and bake 350 degrees F for 30-35 minutes till firm.

Mini-Quiches Recipe

Ingredients:

- 8 oz of Cottage cheese (small curd)
- 1/4 c of sour cream (dairy)
- 1/2 c of shredded cheese (sharp Cheddar)
- 1/2 c of baking mix (Bisquick)
- 1/4 c of butter (melted)
- 3 pcs of eggs (large)

Instructions:

Preheat the oven (350 degrees F). Combine cheese curd, sour cream, shredded cheese, baking mix, butter, and egg; beat thoroughly till blended well.

Grease Teflon mini muffin cups and fill the mixture, about three-fourths full. Place inside preheated oven and bake till browned, about 15 to 20 minutes.

Mort's Quiche Recipe

Ingredients:

For the Pastry:

1/4 pounds of butter

1 c of flour

4 pcs of egg yolks

2 Tbsps of brown sugar

Milk

For the Custard:

16 ounces of sour cream (or whipping cream, or half of both)

4 pcs of egg yolks

1/2 lb of cheese (Jack); grated

Cheddar cheese (Extra Sharp); sliced to 1/8-inch square rods

1/8 tsp of nutmeg

Most Wanted Quiche Recipes

For the Filling:

4 lbs of mushrooms; sliced finely

6 pcs of scallions bunch; sliced to 1/8 inch

Cheddar cheese (Sharp)

1/2 c of clarified butter

Salt & pepper

Worcestershire sauce

Teriyaki sauce

1/4 to 1/2 tsp of cinnamon

1 can of beer

Soy sauce

Most Wanted Quiche Recipes

Instructions:

(Filling)

Simultaneously cook scallions and mushrooms Place $\frac{3}{4}$ of clarified butter on a saucepan and remaining on a small pan. Sprinkle pepper and salt on butter.

Add one tablespoon of sauces onto saucepan and one teaspoon onto small pan then add cinnamon on each. Place pans above high-heat then add mushrooms onto saucepan and scallions onto small pan.

Cook mushrooms till caramelized and browned; stir occasionally. Cook the scallions till browned then add half the beer.

Cover and cook them for 5 mins. Remove the cover then reduce heat till scallions have caramelized well.

Combine mixture of scallions onto mushrooms mixture; mix well for some mins. Let mixture cool on side while making pastry then custard.

Most Wanted Quiche Recipes

(Pastry)

Combine flour and yolks then add butter then sugar; cut the mixture till resembled to coarse crumbs. Gradually add milk till dough forms. Knead thoroughly till dough becomes smooth.

Roll into size of 10 or 11 inch quiche (ring) pan. Line onto pan then carefully trim, careful not to stretch it.

If there are tearings, brush with white of egg and repair with extra cuttings of dough. Pierce dough using the fork.

(Custard)

Combine sour cream/whipping cream, grated cheese, yolks, and nutmeg inside a glass bowl; whisk thoroughly.

(Assembly)

Arrange Cheddar onto base of crust, forming spokes. Spoon the mixture of mushroom/onion above the Cheddar.

Spoon over custard then arrange a little more Cheddar rods on top. Sprinkle (green onion) chives on top.

Bake inside preheated oven at 400 degrees F for 40 to 50 mins till browned and puffed; rotate occasionally.

Most Wanted Quiche Recipes

Quiche Lorraine Verte Recipe

Ingredients:

- 1/4 lb of bacon; cut-up
- 6 oz of grated cheese (Swiss)
- 4 pcs of eggs (large)
- 1 Tbsp of flour
- 3/4 tsp of salt
- 1/8 tsp of pepper (ground)
- 1/8 tsp of nutmeg
- 2 c of half-and-half
- 1 Tbsp of butter (unsalted)
- 4 pcs of scallions (with tops); chopped
- Pimientos (for garnish)
- Pie crust (unbaked)

Instructions:

Fry the bacon till cooked, don't make them crispy. Place them on the crust. Arrange the cheese over the bacon, in crisscrossed pattern.

Combine eggs, flour, salt, pepper, nutmeg, half-and-half, butter, and scallions inside the blender; blend till foamy then pour onto the crust.

Garnish pimientos and bake 375 degrees F for forty-five mins.

Mushroom & Sweet Pepper Quiche Recipe

Ingredients:

2 tsps of oil (olive oil)

or

1/4 c of juice (white grape)

1 pc of onion (medium); chopped

1 pc of medium pepper (green); chopped

2-1/2 c of mushrooms; sliced

2 pcs of garlic cloves; chopped finely

2 lbs of tofu (medium-firm)

2 Tbsps of yeast (nutritional, optional)

1 tsp of salt (optional)

Tomato slices (for garnish)

Instructions:

Heat the oil on a skillet then saute garlic and vegetables till tender. Mash or crumble tofu inside a bowl then add the sauteed mixture. Add salt with yeast if preferred. Preheat the oven at 325 degrees F.

Spread the mixture of tofu evenly on a 9-10 inch quiche glass pan. Place inside preheated oven and bake for 30-40 mins till edges starts browning. Garnish as desired.

Quiche Loraine Recipe

Ingredients:

- 1 pc of unbaked pastry crust (9 inch)
- 4 pcs of bacon strips
- 1/4 c of onion; chopped finely
- 1-1/2 c of shredded cheese (Cheddar)
- 4 pcs of eggs; beaten slightly
- 1-1/3 c of milk
- 3/4 tsp of salt
- 1/2 tsp of mustard (dry)
- 1/8 tsp of pepper (white)
- 1/8 tsp of nutmeg (ground)

Most Wanted Quiche Recipes

Instructions:

Preheat the oven (450 degrees F). Bake the crust for 5 mins. Take out from the oven. Reduce temperature (400 degrees F).

Fry the bacon till crisp then drain; crumble and set on the side. Cook the onion on little bacon drippings till translucent; drain.

Sprinkle onion and bacon onto the base of the crust then cover cheese. Combine milk, eggs, and the seasonings; blend thoroughly and pour onto the cheese.

Place inside preheated oven and bake the quiche for ten mins. Reduce the heat into 350 degrees F then continue baking for 35-35 mins.

Most Wanted Quiche Recipes

Mushroom Crust Quiche Recipe

Ingredients:

1/2 lb of mushrooms (fresh); chopped coarsely

2 Tbsps of butter (unsalted)

1/2 c of onions (green); chopped

3 pcs of eggs; beaten slightly

1/4 tsp of salt

1/4 tsp of cayenne

1/2 c of fine breadcrumbs (dry)

1 c of cheese curd (Cottage cheese)

1 c of shredded cheese (Monterey Jack)

Instructions:

Melt the butter inside a skillet. Saute mushrooms for 10 mins till golden. Add breadcrumbs then stir thoroughly. Pat onto a 9-inch pie dish or equally divide onto 8 4-inch pie dishes.

Combine onions, eggs, salt, cayenne, cheese curd, and shredded cheese; mix thoroughly and spoon onto the crust(s). Bake (350 degrees F) for 35-45 mins till golden and puffy. Let it/them cook for 10 mins. Serve.

Mushroom Crust Quiche Recipe II

Ingredients:

- 1/2 lb of mushrooms; chopped coarsely
- 5 Tbsps of butter (or margarine)
- 1/2 c of crackers (Saltine); crushed finely
- 3/4 c of onion (green); chopped
- 2 c of shredded cheese (Jack or Swiss)
- 1 c of cheese curd (Cottage cheese)
- 3 pcs of eggs (large)
- 1/4 tsp of cayenne
- 1/4 tsp of paprika

Instructions:

Saute mushrooms with three tablespoons butter on a pan till tender. Add crackers; stir thorou

Melt the remaining butter; saute onions till tender. Spread onto the crust then sprinkle over cheese evenly.

Combine cheese curd, cayenne, and eggs inside the blender; blend till smooth and pour onto the crust. Sprinkle paprika.

Place inside the oven and bake at 350 degrees F for 20-25 mins. Let it stand for 10-15 mins before serving.

Mushroom Quiche Recipe

Ingredients:

- 1 pc of pastry shell
- 1 tsp of mustard (Dijon)
- 1-1/2 c of sliced mushrooms
- 1 c of shredded cheese (Gruyere)
- 3 pcs of beaten eggs
- 2 c of half-and-half
- Salt & Pepper (to taste)
- 1/4 tsp of nutmeg (ground)
- 1 tsp of paprika

Instructions:

Preheat the oven at 375 degrees F. Place the pastry shell on a quiche dish. Pierce the base with a fork and trim the sides till fitted. Spread mustard onto the sides and base of crust.

Add the shredded cheese then the mushrooms. Combine eggs, half-and-half, nutmeg, and paprika; whisk thoroughly and pour onto the shell. Place inside the oven and bake for one hour.

Most Wanted Quiche Recipes

No Crust Potato Quiche Recipe

Ingredients:

5 pcs of beaten eggs

8 oz of shredded cheese (Cheddar)

6 oz of cheese curd (Cottage cheese, small)

1 pkg of hash brown potatoes (frozen, 12 oz)

1/4 tsp of salt

1/4 tsp of freshly ground pepper (black)

1/16 tsp of hot sauce (Tabasco)

1/16 tsp of paprika

6 Tbsps of crumbled bacon

Instructions:

Preheat the oven (350 degrees F). Combine egg, cheese, cheese curd, hash brown, salt, pepper, and hot sauce; mix thoroughly and pour onto a greased 9-inch pie dish.

Sprinkle paprika and bake inside preheated oven for 25 mins till set. Take it out then sprinkle bacon; continue to bake for 5 more mins.

Most Wanted Quiche Recipes

No Fuss Tuna Quiche Recipe

Ingredients:

1 pc of unbaked pastry crust (for a 9-inch deep dish)

1-1/2 c of milk (low fat)

3 pcs of extra-large eggs

1/3 c of chopped onions (green)

1 Tbsps of pimiento (canned); chopped and drained

1 tsp of crushed basil (dried)

1/2 tsp of salt

6-1/2 oz of tuna (canned); drained and flaked

1/2 c of shredded cheese (low fat Cheddar)

8 pcs of broccoli spears (4 each)

Instructions:

Preheat the oven at 450 degrees F. Bake the crust for five mins; take out and let it cool on a rack. Reduce the oven into 325 degrees F.

Combine eggs and milk; whisk thoroughly then add onions, basil, salt, and pimiento. Stir thoroughly then fold cheese and tuna into the mixture. Pour onto the crust. Bake inside preheated oven for half an hour.

Steam the broccoli for five mins. Drain then set on the side for half an hour. Arrange the broccoli above the quiche, forming spokes. Bake again for 25 to 35 mins. Let it stand, about five mins before serving.

Most Wanted Quiche Recipes

Onion Cheese Quiche Recipe

Ingredients:

1 pc of 9-inch pie crust (with high fluted rim)

1 pc of onion (large); chopped

1 Tbsp of butter (unsalted)

3 pcs of eggs (large)

1-1/2 c of milk (whole)

1 Tbsp of flour

1/4 tsp of pepper

1 tsp of salt

1-1/2 c of shredded cheese (Swiss)

Instructions:

Bake the crust inside the preheated oven at 425 degrees F for 10 minutes or till slightly golden. Let it cool thoroughly. Saute the onion with butter in a skillet till softened; set in the side.

Separate one egg and brush white onto the crust. Pour the remaining white of egg onto a mixing bowl along with two eggs, yolk, milk, salt, pepper, and flour; mix thoroughly.

Add onion and cheese; stir thoroughly and pour onto the crust. Bake inside preheated oven at 325 degrees F for 40-45 minutes. Let it cool for 10 minutes. Serve while warm.

Most Wanted Quiche Recipes

Onion Quiche Recipe

Ingredients:

For the Quiche:

10 pcs of eggs (large)

1/2 c of flour; sifted

1 tsp of baking powder (Calumet)

1/4 tsp of salt

16 oz of large cheese curd (Cottage cheese)

16 oz of cheese (Monterey Jack)

1/2 c of melted butter; cooled

For the Filing:

2 pcs of onions (large)

Assorted vegetables

1/2 tsps of caraway seeds

1 Tbsp of butter

Instructions:

Preheat the oven (400 degrees F). Combine eggs, flour, baking powder, salt, cheese curd, cheese, and melted butter; mix them well and set on the side.

Saute vegetables, caraway, and onions with the butter inside a skillet. Add onto the mixture of eggs; mix them thoroughly.

Grease 9x13-inch baking dish. Add the mixture of quiche and bake inside preheated oven, at about 15 mins. Reduce the temperature (350 degrees F) and bake for another half hour.

Onion- Cheese & Bacon Quiche Recipe

Ingredients:

- 2 lbs of chopped onions (yellow)
- 3 Tbsps of butter (unsalted)
- 1-1/2 Tbsps of flour; sifted
- 3 pcs of eggs (large)
- 2/3 c of half-and-half
- 1 tsp of salt
- 1/8 tsp of nutmeg (ground)
- 4 pcs of bacon strips (cooked crisp); crumbled
- 3/4 c of grated cheese (Swiss)
- 1 pc of 9-inch pastry crust (partially cooked)

Instructions:

Saute onions with butter inside a skillet above very gentle heat; stir occasionally till golden and very soft, about one hr.

Sprinkle flour and mix thoroughly. Continue cooking above gentle heat for 3 mins. Take out from the heat then let it cool.

Combine cream and eggs inside a glass bowl; whisk thoroughly. Add nutmeg, salt, and pepper; blend thoroughly. Arrange onions onto the base of crust; sprinkle bacon.

Pour over egg-custard; sprinkle cheese on top. Bake at 375 degrees F for 25 to 30 mins till browned and puffed.

Party Quiches Recipe

Ingredients:

418 g of red or pink salmon (canned, Alaska); drained and flaked

550 g of shortcrust pastry (ready-made)

75 g of broccoli flowerets (blanched)

75 g of asparagus spears (blanched)

1 pc of leek; rinsed clean and sliced thinly

4 pcs of tomatoes (fresh); peeled, seeded, and chopped

4 pcs of chopped onions (spring)

1 pc of onion (small)

50 g of salmon (smoked)

8 pcs of pitted olives (black); quartered

50 g of crumbled cheese (Stilton)

50 g of grated cheese (Cheddar)

75 g of Mozzarella cheese; sliced thinly

Most Wanted Quiche Recipes

50 g of crumbled cheese (Feta)

1 tsp of pesto

12 pcs of eggs (large)

600 ml of milk (whole)

300 ml of cream

Salt

Pepper (black)

Instructions:

Preheat the oven at 200 degrees F. Divide pastry to four then roll them out and line onto four 9-inch (flan) dishes. Arrange salmon onto the bottom of every dish.

Arrange broccoli onto one dish, then asparagus on the other, then leeks on the other, then tomatoes on the last.

Sprinkle (spring) onions onto asparagus, then onion onto broccoli, then salmon onto leeks, then olives onto tomatoes.

Top Stilton onto broccoli, then Cheddar onto asparagus, then Mozzarella onto leek, then pesto and Feta onto tomatoes.

Combine eggs, milk, cream, salt, and pepper; beat thoroughly then pour onto every dishes. Bake inside preheated oven for ten mins. Reduce temperature into 325 degrees F and continue baking for forty mins.

Peperoni-Vidalia Onion Quiche Recipe

Ingredients:

- 6 c of onions; chopped finely
- 2 Tbsps of oil (olive oil)
- 1 Tbsp of butter (unsalted)
- 1-1/2 Tbsps of flour
- 3 pcs of eggs (large)
- 1/2 c of half-and-half
- 1/3 c of yogurt (plain)
- 1 tsp of salt
- 1/8 tsp of pepper (freshly ground)
- 1/8 tsp of nutmeg (ground)
- 1/2 c of grated cheese (Swiss)
- 18 pcs of pepperoni (thin slices)
- 1 pc of 8-inch pastry crust (partially baked)

Most Wanted Quiche Recipes

Instructions:

Saute the onions in butter an oil on a skillet above very gentle heat; stir occasionally till tender. Sprinkle flour then continue to cook gently for 1 to 2 mins. Let it cool.

Beat the eggs then add half-and-half, yogurt, nutmeg, salt, and pepper; add onto the cooled mixture of onions.

Spread half cheese onto the base of crust then fill the mixture of egg/onion. Arrange the slices of pepperoni above then sprinkle the rest of cheese.

Place inside the oven then bake 450 degrees F for ten mins. Reduce the heat into 300 degrees F; continue baking for another 20 mins.

Pizza Quiche Recipe

Ingredients:

1 pc of pastry shell (2 crust 9-inch)

1 c of Ricotta

3 pcs of eggs (large)

1/2 c of ham

1/4 c of grated cheese (Parmesan)

1 pc of egg; beaten

2 Tbsps of milk

1/2 c of pepperoni slices; halved

4 oz of sausage (Italian); cooked, crumbled and drained

4 oz of Mozzarella

1/2 c of salami; cut into strips

Most Wanted Quiche Recipes

Instructions:

Line pastry on a 9-inch pie dish. Bake inside the oven at 450 degrees F for 4-5 mins. Take it out then reduce temperature (350 degrees F).

Combine eggs and Ricotta; beat thoroughly. Fold into the mixture the sausage, pepperoni, salami, ham, Parmesan, and Mozzarella.

Transfer on the prebaked crust. Roll out the rest of pastry into an 8-inch round; cut to 6-8 wedges.

Arrange wedges above the filling. Bake for two mins. Combine milk and egg; mix thoroughly and brush mixture over the dish.

Continue to bake for another 20-25 mins till golden. Let it cool for 10 mins then serve.

Most Wanted Quiche Recipes

Polly's Fiesta Quiche Recipe

Ingredients:

- 5-6 pcs of eggs (medium)
- 1/4 tsp of salt
- 1/8 tsp of nutmeg (ground)
- 1/4 tsp of cayenne pepper
- 2 c of cream (whipping)
- 1/3 c of onion; chopped finely
- 1/3 c of tomatoes; chopped finely
- 1/3 c of chiles (canned); diced
- 1 pc of pie shell (unbaked)
- 1-1/2 oz of shredded cheese (Cheddar)
- 1-1/2 oz of shredded cheese (Jack)

Instructions:

Combine salt, eggs, cayenne, cream, and nutmeg; whip till light and smooth. Spread tomatoes, chiles, and onions onto the base of the crust then pour over the mixture of egg. Sprinkle over the cheeses.

Place inside the oven and bake at 375 degrees F for 60 to 70 minutes. Let it cool for 10 to 15 minutes. Serve warm.