

Let Them Eat Quiche!

Written by Debbi Covington
Tuesday, 05 May 2015 12:02



Are you looking for a few new and easy brunch recipes? Try these! There's something for everyone – including ham, bacon, salmon, spinach, mushrooms, jalapenos and a variety of cheeses.

I'd like to thank the Beaufort chapter of the American Association of University Women for



sampling my new quiche creations at their monthly meeting last week. AAUW members are always willing to be my taste testers and give me great feedback. Each quiche feeds six people. If you serve a variety, I suggest that you cut the slices a bit smaller so that your guests can try more than one offering. Happy Cooking!

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Ham and Cheddar Quiche

1 (9-inch) deep-dish frozen pie crust, thawed

3 large eggs, beaten

1 cup milk

1 cup chopped cooked ham

1½ cups shredded sharp cheddar cheese

½ cup sliced green onion

1 teaspoon Dijon mustard

Prick bottom and sides of crust with a fork. Follow directions on package and bake until pastry is nearly done. Remove from oven. Meanwhile, in a mixing bowl, stir together eggs, milk, ham, cheese, green onion and Dijon mustard. Mix well. Pour egg mixture into prepared pastry. Bake in a preheated 350 degree oven for 35 to 45 minutes or until a knife inserted near the center

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comes out clean. If necessary, cover the edge of crust with foil to prevent over-browning. Let stand for 5 minutes before serving. Serves 6.

Jalapeno Popper Quiche

1 (9-inch) deep-dish frozen pie crust, thawed



5 slices bacon, cooked and crumbled

3 large eggs, beaten

1 cup evaporated milk

4 ounces cream cheese, softened

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1 cup shredded sharp cheddar cheese

½–1 cup diced (canned or jarred) jalapeno peppers

Salt

Pepper

Prick bottom and sides of crust with a fork. Follow directions on package and bake until pastry is nearly done. Remove from oven. Meanwhile, cook 5 slices of bacon, drain on paper towels and crumble; set aside. In a mixing bowl, combine eggs, evaporated milk, cream cheese, cheddar cheese and jalapeno peppers; mix well to combine. Stir in bacon. Season with salt and pepper. Pour mixture into prepared pastry. Bake in a preheated 350 degree oven for 30 to 35 minutes or until a knife inserted near the center comes out clean. If necessary, cover the edge of crust with foil to prevent over-browning. Let stand for 5 minutes before serving. Serves 6.



Savory Salmon Quiche

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1 (9-inch) deep-dish frozen pie crust, thawed

3 large eggs, beaten

1 cup evaporated milk

1 tablespoon sour cream

1/3 cup sliced green onion

1 tablespoon minced chives

Salt

Pepper

Dash dill weed

1 (7½-ounce) can red salmon, undrained

1¼ cups (5 ounces) shredded Swiss cheese

Prick bottom and sides of pie shell with a fork. Follow directions on package and bake until pastry is nearly done. Remove from the oven. Reduce temperature to 350 degrees. Combine

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eggs and next 7 ingredients in a large bowl; stir well. Add salmon and cheese to egg mixture. Mix well. Pour mixture into pastry shell. Bake in preheated 350 degree oven for 35 to 45 minutes or until a knife inserted near the center comes out clean. If necessary, cover edge of crust with foil to prevent over-browning. Let stand for 10 minutes before serving. Serves 6.

Brie and Bacon Quiche

1 (9-inch) deep-dish frozen pie crust, thawed

10 slices bacon, cooked and crumbled

4 ounces brie cheese (rind removed)

4 ounces shredded Swiss cheese

4 large eggs, beaten

½ cup heavy whipping cream

½ cup sour cream

1 teaspoon Worcestershire sauce

Salt

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Pepper

Dash ground nutmeg

Thinly sliced fresh tomato slices, to garnish, if desired

Prick bottom and sides of crust with a fork. Follow directions on package and bake until pastry is nearly done. Remove from oven. Meanwhile, cook 10 slices of bacon, drain on paper towels and crumble; set aside. In a mixing bowl, combine brie, Swiss cheese, eggs, whipping cream and sour cream. Fold in bacon. Season with Worcestershire sauce, salt, pepper and nutmeg. Mix well to combine. Pour cheese and bacon mixture into prepared pastry. Top with thin slices of fresh tomato, if desired. Bake in a preheated 350 degree oven for 30 to 40 minutes or until center is set and a knife inserted near the center comes out clean. If necessary, cover edge of crust with foil to prevent over-browning. Let stand for 10 minutes before serving. Serves 6.

Spinach, Mushroom and Feta Quiche

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