

From My Test Kitchen

Written by Debbi Covington

Tuesday, 18 September 2018 12:44



I keep a list of recipe ideas on my desk. Some are for my catering business, others are for my column. When Hurricane Florence cancelled or postponed all of my events last week, I did what I do best. I trashed my kitchen. I don't get to do it often but when I do it, I do it well.

It's so much fun to play in the kitchen and create new dishes. I tested all kinds of new hors d'oeuvres, a few new salads and a couple of entrees. I tried a new cocktail. I even baked cookies. I don't like to bake, and I actually baked. It was fun and fattening and therapeutic. Then, I cleaned up the mess. That part wasn't quite as much fun, but it was worth it. I hope you'll like these new recipes. Stay tuned, I'll be sharing more from my test kitchen.

Chorizo, Tomato and Green Chile Quiche

Mexican chorizo is a spicy ground meat sausage. It's super delicious but can be very greasy. Be sure to drain cooked chorizo really well on paper towels before adding it to your egg mixture.

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

3 large eggs, beaten

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1/3 cup milk

½ pound Mexican chorizo, cooked and drained on paper towels

1 medium tomato, chopped (about 1 cup)

1 (4-ounce) can diced green chiles

1 cup shredded sharp cheddar cheese

Salt and pepper, to taste

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, chorizo, tomatoes, chiles and cheddar cheese. Season with salt and pepper. Mix well. Place prepared pie crust on a baking sheet. Pour egg mixture into pastry. Bake in a preheated 350 degree oven for 35 to 45 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 4.

Berry Cobbler Oatmeal Cookies

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