

Yield: 1

DEEP-DISH QUICHE {CARAMELIZED ONION}

Yield: 1 quiche,
8 Servings

Notes: Fluted quiche pan w/ removable lid

Y: 1

Preheat oven to 350°F

COOK}

Medium onions, sliced, thin rings
Butter
Olive Oil

4
4 Tbs
1 Tbs

Brown the onions gently in heavy pan until caramelized;

CRUST}

Pre-made packaged pie crust

1 Roll

Roll out and press into pan;
Pre-bake per package instructions;
Cool;
Sprinkle bottom with grated cheese;

FILLING}

Eggs
Heavy cream
Gound Pepper & Sea salt

6
1-1/4 C
TT

Crack eggs in bowl;
Add in cream;
Whisk to mix, add in S&P;

ADD}

Swiss cheese, grated fine

Caramelized onions, cooled

2 C

Add in and whisk to combine;
Can substitute any kind of cheese here
Add in and whisk to combine;

MAKEUP & BAKE}

Pour into prepared crust;
Cover loosely with foil;
Bake at 350°F, one hour;
Remove foil and bake 10 to 15 min.;
Don't cook to firm and set.
A little jiggle in center is okay.

Tbs = Tablespoon
C = Cup
TT = To Taste
S&P = Salt & Pepper

Remove and allow to cool a little;
Slice into wedges; Serve warm.

