

RECIPE PROVIDED BY: CAROLYN MADDOX



Carolyn's Famous Quiche Recipe

SERVINGS: 8

PREPPING TIME: 10 MIN

COOKING TIME: 60 MIN

Ingredients

- 1 tsp Nature's Seasoning blend (by Morton Salt Co)
- 1 cup heavy whipping cream (do not substitute Cool Whip)
- 4 eggs
- 1/4 cup of each freshly chopped vegetable of your choice
Recommended: spinach, mushrooms, onions, bell pepper
- 2 cups of cheese of your choice (shredded or sliced)
- 1 Ready made deep dish pie crust



Directions

1. Prick your frozen pie crust and bake for 3 mins at 400°F
2. Remove pie crust from oven and prick again; bake for 4 mins at 350°F
3. Chop vegetables and set aside
4. Whip the 1 cup of heavy whipping cream until high peaks form
5. In a separate bowl whip the four eggs
6. Add the 1 tsp of seasoning to eggs then fold in the whipped heavy cream
7. Lay slices of cheese on the warm crust
8. Evenly distribute your chopped vegetable over the cheese lined crust
9. Sprinkle remaining cheese over vegetables
10. Pour egg/whipped cream mixture over cheese
11. Cover crust edges with foil to ensure even baking and bake for up to 60 mins

Cook until the center bounces back on depression. To test, use a toothpick to poke the center of the quiche. It should not be wet but could have moist pieces of egg.