

## Quiche Recipe

By Jacqueline Norton

I was asked by many people at the last Blooms reunion for the recipe for the Quiche:

### INGREDIENTS:

- 2 CUPS MILK
- 4 EGGS
- 3/4 CUP BISCUIT BAKING MIX (COULD NOT FIND ANY IN GRECIA SO I GOOGLE THE RECIPE – EASY TO MAKE)
- 1/4 CUP BUTTER SOFTENED
- 1 CUP GRATED PARMESAN CHEESE
- 10 OUNCE FROZEN BROCOLI (I USED FRESH BROCOLI AND SPINACH AND COOKED IT A LITTLE BIT IN THE MICROONDE)
- 1 CUP CUBED COOKED HAM (I BOUGHT THE CUT UP MIXED HAM AT THE FERIA, COUNTER 97/98 – THEY SELL PORK – AND IT IS IN FRONT OF THE FISH COUNTER)
- 8 OUNCES SHREDDED CHEDDAR CHEESE

### DIRECTIONS:

- 1) PREHEAT OVEN TO 375 DEGREE F (190 CELCIUS) – LIGHTLY GREASE A 10 INCH QUICHE DISH (PIE DISH)
- 2) IN A LARGE BOWL BEAT TOGETHER MILK, EGGS, BAKING MIX, BUTTER AND PARMESAN CHEESE – BATTER WILL BE A LITTLE LUMPY – IT IS NORMAL
- 3) STIR IN BROCOLI AND SPINACH, HAM (I ADDED A LITTLE BIT OF CELERY AND RED PEPPER) AND CHEDDAR CHEESE.
- 4) POUR INTO QUICHE DISH
- 5) BAKE IN PREHEATED OVEN FOR 50 MINUTES – UNTIL EGGS ARE SET AND TOP IS GOLDEN BROWN

**BON APPETIT – ENJOY**