

SWISS CHEESE AND MUSHROOM QUICHE Submitted by Bob Ranney

CRUST

Use any pie crust recipe or a premade frozen crust OR use this recipe from Moosewood which is excellent: (Always keep hands and utensils very cold and handle dough as little as possible to make a great pie crust with any recipe.)

1 Cup sifted flour (You can use gluten free flours, too)

1/3 C butter (freeze it and grate it into the flour then cut in with a pastry cutter)

3 to 6 T cold buttermilk (You can use water, instead, but this is THE way) In any case use just enough liquid that you can get a ball of dough to hold together.)

Form a ball of dough and flatten it out on a piece of plastic wrap or waxed paper to a circle about five inches about 3/4 to 1 inch deep then wrap it in the plastic or wax paper and refrigerate for an hour or so.

Meantime.:

FILLING:

Chop one medium onion and 4 oz or so of mushrooms and sauté them until soft. Drain and place into a bowl.

Clean, stem and sauté in butter and only the water you can't spin off after washing 5 to 6 ounces of fresh baby spinach. Squeeze out as much moisture as you can and chop it fine. (I added this ingredient and really think it was a great addition.

Grate about 1 1/2 Cups of Swiss Cheese.

CUSTARD:

Beat well together:

4 eggs

1 1/2 Cups milk

3 T flour

1/4 t salt

1/4 t dry mustard

ASSEMBLY:

Roll the pie crust between two sheets of wax paper or parchment paper to an adequate size to fit a 9" pie pan and place the crust in the pan. (If you separate the crust from the paper but leave it on the paper, you can invert the pie pan onto it then turn it over and it will conform to the pan with little more work.)

Layer the cheese on the bottom of the crust. Then add the onions and mushrooms and then the spinach (in little clumps). Ladle in the custard and sprinkle with Paprika.

Bake at 375 for 40 to 45 minutes or until solid with just a little jiggle in the center. (You can bake it completely solid, too, just don't bake it long enough to burn the crust.)

Variations suggested by the author:

Substitute Cheddar for Swiss

Use fresh tomato slices instead of mushrooms, just don't sauté them.

Substitute 1 Cup chopped fresh scallions for the onion.

Add 1 t prepared horseradish.