

Green Chile Quiche - JB version

Ingredients

pastry for 9 inch pan

6 large eggs, beaten

1 tbs butter

1 tbs extra virgin olive oil

1/2 onion finely chopped , no more as too much onion will overpower the green chiles...I prefer a red/purple onion medium size, again less is better

Green Chiles - I use 7 to 8 fresh hot Hatch New Mexico green chiles, drained and chopped, around 8oz's plus.

For Gringo Quiche - use 4 oz can of mild chiles drained

2 cups SHARP cheddar cheese grated

1/2 cup sour cream.....NOT LIGHT

1/2 cup milk

salt and pepper to taste, 1/2 a teaspoon or so of each.

I also season the green chile onion mixture lightly as it is cooking.

Directions:

Heat oven to 425 degrees. Line pan with pastry. Prick bottom and sides of crust and bake for 12 to 14 minutes. Beat 6 eggs only in bowl. Remove crust from oven and brush pastry crust with egg and bake for another 2 minutes. Remove from oven. Reduce oven temp to 350 degrees. Melt butter and olive together in saute pan. Stir in onion and chiles and saute until soft and onions are clear. Set mixture aside to cool a few minutes. Add sour cream, milk, salt, pepper, and 1 cup of the grated cheese to beaten eggs and beat until combined well. Add in Green Chile and onion mixture and beat until combined. Pour mixture into pie crust shell to the brim. You may have a little of the mixture left over, no biggie. Sprinkle remaining cup of cheese lightly over the top. Bake at 350 degrees for 25 minutes and check for doneness, quiche should be firm in the middle and will rise up above the pie shell.

It often takes 10 to 15 minutes more, sometimes 45 minutes total, but I like to check after 25 minutes to be safe. When done, set aside to firm up so it will cut into pie shaped pieces better....can be refrigerated overnight, or eaten hot, or at room temperature. I prefer room temp. I usually let it sit for 15 minutes after removal from oven.