

Crustless Quiche

This quiche has been a go-to for feeding my family and friends for so many years I don't know where I found it! It is versatile – a breakfast, brunch, lunch and dinner dish that can be “dressed up” or made with basic ingredients. I have used any and all cheeses – cheddar, gouda, parmesan, feta, goat, brie – and any combination.

Below is the basic recipe that makes six servings. Just double the ingredients and use a larger pan for more servings.

Some options include:

- frozen, chopped spinach
- tomatoes, peppers, shallots, onions, green onions
- smoked salmon
- sausage, bacon, ham
- fresh or dry herbs

My favorite fancy brunch version is smoked salmon, goat cheese, and fresh dill. It never fails to impress and satisfy. Quantities of the optional ingredients are whatever you want!

Ingredients

Butter
6 beaten eggs
¾ cup heavy cream
8 ounces grated cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees. Butter the bottom and side of a 9-inch pie pan. Whisk the eggs until well blended. Add the cream and continue to whisk. Add cheese and other ingredients and mix well. Bake for 40 minutes. Knife inserted in the center should come out clean. Bake for a few more minutes if needed.