

SAVOR INDIANA RECIPES



Asparagus Quiche

INGREDIENTS

- 1 piecrust, homemade or store bought
- 5 free-range eggs
- 1 cup of heavy whipping cream
- 1 1/2 cups local swiss cheese, grated
- 2 T olive oil
- 10 medium stalks fresh asparagus
- 1/4 cup green onions, chopped
- 1/4 tsp lemon pepper



From The Kitchen of

Colleen Craig

Harvest House Café - Albion,
Indiana

From "Novel Noble County"

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Bake pie crust for 8 minutes. Remove from oven and allow to cool.

Tip on preparing the asparagus: Start at the bottom, and bend the stalk until you feel the breaking point. That way it's easy to get rid of the woody part of the stem, and you are left with the tender asparagus.

3. Chop asparagus in 1/2 inch long segments. Sauté the cut asparagus and green onions in the olive oil until they're partly done.
4. Beat the eggs and cream with a whisk until they are frothy. Add the grated cheese, and stir to combine. Pour the egg mixture into cooled pie shell. Place the vegetables evenly into the egg mixture. Finally, shake lemon pepper over the pie to season.
5. Put quiche in the oven, and bake for 50 minutes or until a knife inserted near the center comes out clean. Let stand for at least 10 minutes before cutting.