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Luella Porter's Magic Quiche

Indiana local food producer Luella Porter makes this ultra creamy quiche with eggs from her own operation, Seven Springs Farm (www.sevenspringsindiana.com). The recipe is a blank slate—perfect for using up those tiny bits of leftovers.

And no need to make a crust—the crust magically forms as the quiche bakes. How great is that? After trying Luella's recipe, I will never make quiche any other way again.

2 cups coarsely grated Colby or cheddar cheese
1 cup chopped fresh vegetables such as mushrooms, onions, bell peppers, and/or bite sized pieces of leftover cooked meats such as ham, diced bacon, or sausage crumbles
4-5 large eggs
1 cup whole wheat flour
2 cups whole milk
Dash of salt and pepper

Preheat oven to 350 degrees F.

Layer the cheese, vegetables and/or meat into the bottom of a 10 inch buttered pie plate.

Combine the eggs, flour, milk, salt and pepper in a blender and blend until smooth.

Pour the flour mixture over the cheese and vegetables/meats and let rest for 15 minutes.

Bake for 50-60 minutes or until golden on top and a knife inserted into the center of the quiche comes out clean.

Take it out of the oven and let it rest 30 minutes before cutting into it.

Serves 6.

NOTE: You can add ¼ cup finely chopped chives to the vegetable/meat/cheese mixture.

Victoria Wesseler

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