

Crustless Quiche by Kathy Christy

In a bowl mix together:

6 eggs, beaten
2 cups cottage cheese
1 cup milk
1 tea. Salt
1 tea. Baking powder

Make a roux. Melt 1/2 cup butter and add 1/2 cup flour to it; stir until smooth. Add to egg-cottage cheese mixture.



Grate 1 lb. Monterey jack cheese or other cheese (Gruyère is extra yummy). Add shredded cheese to egg-cottage cheese mixture.

Pour into 13x9-inch baking dish. Bake at 350 degrees until golden brown, 35-45 minutes depending on oven.

Notes: Just a couple of notes for the recipe. 1 pound of cheese is 5 cups. For Don and me, a half of recipe is plenty. After I have the egg mixture stirred, I added ham cubes, broccoli and onion. Sometimes, I add cheddar cheese as well, for color and flavor.

Another Crustless Quiche Recipe

Crustless Quiche

Ingredients

10 oz. frozen broccoli (make sure it's bite sized)
6 large eggs
1/2 cup milk (the richer the milk, the richer the quiche)
1/2 tsp. ground pepper
1/4 tsp. salt
dash nutmeg (optional)
4 oz. shredded cheese (cheddar works nicely, but any kind will do)

1. Preheat oven to 350 degrees. Grease 9" pie plate & set aside.
2. Defrost & drain broccoli, then chop into bite sized pieces. Set aside.
3. In large bowl, whisk together eggs, milk, salt, pepper & (optional) nutmeg. Nutmeg is a very particular type of flavor. Make sure all involved enjoy it before you go ahead and add it. Stir in cheese & broccoli.
4. Pour mixture into prepared pie plate. Bake about 45 minutes, or until set and golden around the edges. It should come out of the plate in slices, with ease.