



VEGETABLE QUILCHE,  
(Offered by Brian and Toni from Mount Dora)

Crust:

- 2 C Flour
- ½ C oil
- ¼ C water or less

Mix well and shape in to a ball - roll out between 2 sheets of wax paper and fit in dish.

Quiche Mix:

Rough Chop 1 stalk of celery including the leaves - thin slice trunks but leave off the bottom third

- ½ C onion
- ¾ C Mushrooms approximately
- 1 garlic clove
- Broccoli
- salt & pepper

Sauté the veggies - stir fry first three ingredients two minutes and then add broccoli tops, garlic and salt & pepper for another two minutes.

Mix 1 C heavy whipping cream, 8 eggs and blend.

Add 4 oz ricotta cheese and 8 oz shredded cheese (cheddar, jack - your choice).

Mix sautéed veggies in with the eggs and pour in to un-baked crust.  
Cook at 350 until set and golden brown. Enjoy!