



Carlisle House

BED & BREAKFAST

Scandinavian Quiche

- 1 T butter
- 1 T olive oil
- ¼ - ½ cup minced white onion
- 1 clove minced garlic or dash of garlic powder
- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 cup grated Gouda, Jarlsburg or other Swiss type of cheese
- 1 cup grated Mozzarella cheese
- 3 - 4 oz smoked baked salmon – flaked (not lox)
- 1 ½ cup heavy cream or Half and Half or mixture of the two
- 4 eggs – beaten
- ½ t dried dill or 1 t fresh chopped
- 1 t +/- salt
- 1/8 t fresh ground white pepper

Preheat oven to 400F

Melt butter and oil in small skillet.

Sauté onion and garlic until onion is translucent. Let cool slightly.

Sprinkle about ½ c of cheese over pie crust.

Spread salmon over cheese.

Spread onion mixture over salmon.

Sprinkle remaining cheese over salmon

Beat cream, eggs, dill, salt and pepper together with whisk. Pour over pie crust slowly so all liquid is absorbed.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting.

Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon