

## **Irish Quiche with Guinness corned beef, kale, potato, and Kerrygold or Dubliner cheese**

"Their breakfast of homemade yummy quiche, coffee cake, fresh fruit, juice, and coffee was absolutely delicious; and their hospitality was warm and welcoming... We had a fabulous stay at the Carlisle House, and we'll be back next year for our annual Sisters' Weekend! " TripAdvisor Review

\*This quiche is based on the winning idea supplied by Diane Douglas-Curtin

- 1 ½ cup heavy cream or Half and Half or mixture of the two
- 4 large eggs - beaten
- 1 heaping teaspoon of whole grain mustard
- Dash of garlic powder
- ¼ t fresh-ground pepper
- Salt to taste
- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- ¾ cup shredded potato (frozen is fine)
- ¼ chopped fresh baby kale
- 4 oz corned beef (cooked whole in Guinness & water as per package) chopped into pieces about ¼" to ½"

\*\*\* See Note below

- 1 cup grated sharp Dubliner or KerryGold cheese
- 1 cup grated mozzarella cheese

\*\*\* NOTE: If you are buying a deli portion of corned beef brisket, do NOT cook further in water and Guinness

as it will fall apart, which is great for BBQ, but not for quiche!

Beat cream, eggs, whole grain mustard, garlic powder, pepper, and salt together with whisk.

Store overnight in refrigerator if possible to let flavors develop.

Preheat oven to 400F

Mix together shredded potato, both cheeses in a bowl.

Sprinkle about half of the cheese and potato mixture into pie crust.

Spread corned beef and kale over cheese in pie crust and mix gently.

Sprinkle remaining cheese mixture into pie crust

Pour cream and egg mixture over cheese and corned beef mixture in 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