

chile cheese quiche

1 refrigerated piecrust
1 cup (4 ounces) shredded Cheddar cheese
1 1/2 cups (6 ounces) shredded Monterey Jack cheese, divided
1 (4.5 ounce) can chopped green chiles, drained
3 large eggs, lightly beaten
1 cup half-and-half
1/8 teaspoon salt
1/8 teaspoon pepper

1. Fit piecrust into a 9-inch pie plate according to package directions; fold edges under and crimp. Prick bottom and sides of pastry with a fork. Bake at 400 degrees for 3 minutes; remove from oven, and gently prick with a fork. bake 5 more minutes. Set aside.

(NOTE: I make my own pie crust:. 1 cup flour, 1/3 c. shortening, 1/2 tsp. salt; Use pastry blender or 2 forks to blend mixture into fine 'crumbs'; Add 3 Tbs. cold water; blend with fork. Form into flattened ball. Roll out on floured pastry cloth, wax paper, or floured countertop. Bake as above)

2. Layer Cheddar cheese, 3/4 cup Monterey Jack cheese, green chiles, and remaining 3/4 cup Monterey Jack ingredients; pour into pastry shell. Bake at 350 degrees for 50 minutes (less) or until set. Let stand 10 minutes before serving. Makes 8 servings.

(Recipe originally from Southern Living All-Time Favorites)