

# Aunt Ju Ju's Quiche Recipe

## What you need

1. 6 eggs
2. ¼ cup milk
3. Your choice of seasonings (Always a little salt and pepper, sometimes garlic powder, sometimes paprika)
4. A frozen Deep Dish Pie Crust
5. Your choice of ingredients (My favorite is imitation crab and asparagus if in season)
6. Shredded Cheese if desired

## How to Make it!

1. Preheat the oven to 400 degrees.
2. Put the frozen pie crust on a baking sheet
3. In a medium size bowl whisk together the 6 eggs, seasonings, and milk
4. If using asparagus or broccoli I always steam a little bit in the microwave before I chop
5. Chop up all the ingredients and place in the bottom of the pie crust before adding the egg mixture.
6. Make sure to whisk the egg mixture well and then pour over the ingredients in the pie crust.
7. Place the unbaked quiche in the oven and put 10 minutes on the timer.
8. After the 10 minutes is up – change the oven temperature to 350 and put another 40 minutes on the timer.
9. When you change the temperature if you want to put cheese on top do that now.

Oven temperatures vary so make sure to keep an eye on the quiche towards the end of baking. My oven before I moved would take a little longer and now in my new oven, I sometimes take it out early because it's starting to brown on top.

Get creative and put in whatever you have on hand.

Here are some ideas

1. Veggie Quiche – Mushrooms, Green Pepper, Red Pepper, Onion etc
2. Crab and Asparagus Quiche
3. Ham and Broccoli Quiche
4. Shrimp and Peppers

Really you can make any kind of quiche you can think up! Happy Cooking People!