



POST ST-PATTY'S CRUSTLESS QUICHE

Yields 3 small ramekin servings

Ingredients – can be easily doubled

- 1 tablespoon unsalted butter, plus additional (softened) butter for coating the sides of the ramekin
- corn flake crumbs for coating the sides of the ramekin
- 1/2 white onion, chopped
- 1/2 cup sliced celery
- 1/2 cup cooked corned beef, diced
- 9 tablespoons Colby jack cheese, shredded
- 2 large eggs
- 1/2 cup heavy cream
- 1/2 cup whole milk
- kosher salt
- 1/2 tsp pepper

Preparation

1. Pre-heat oven to 425°F.
2. With a cooking brush, thinly coat the sides of the ramekins with softened butter. Add about a tablespoon of cornflake crumbs then rotate the ramekin to spread the crumbs and let them adhere to the butter on the sides. Tap away and remove excess crumbs..
3. Sauté onions and celery in a tablespoon of butter in a frying pan over medium heat, about 2 minutes. Add corned beef, and sauté for 4 minutes. Remove from the heat then divide and spread on the bottom of each ramekin.
4. Top with 3 tablespoons of cheese for each ramekin. Spread evenly.
5. Whisk together eggs, cream, milk, and 1/2-teaspoon pepper in a medium bowl. Pour into each ramekin.
6. Place ramekins on a baking sheet and bake in the oven until top is golden and custard is set in center, about 25 minutes.
7. Slightly cool before serving.

Notes

- This is a fantastic “basic” recipe that you can alter with your own ingredients for the filling – fish, poultry, beef, vegetables, including your leftovers!
- You can easily double the recipe to fill a 10-inch quiche dish or 10-inch glass pie plate. Bake for 25-30 minutes.

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This is an original recipe from Gourmeted.com inspired from a March 2008 Gourmet magazine recipe. It was featured on the Gourmeted website in March 20, 2008:

<http://gourmeted.com/2008/03/30/quinoa-with-oven-roasted-vegetables/>

Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy eating!