

Our State eats

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Country Sausage & Cheddar Quiche

- 1 pound hot country sausage, cooked and drained
- ½ cup sweet onion, diced
- 8 ounces fresh button mushrooms, sliced
- ½ tablespoon butter
- 6 eggs, room temperature
- 1 cup half-and-half (or light cream or whole milk), room temperature
- ¼ teaspoon nutmeg
- ½ teaspoon salt
- 1 (9-inch) deep-dish piecrust, unbaked
- 1 cup shredded Cheddar cheese
- Chives, chopped (optional)

Preheat oven to 400°. Crumble cooked sausage and place on a paper towel.

Sauté onion and mushrooms in butter until onions are translucent and mushrooms are browned. Set aside.

Using an electric mixer with a whisk attachment, combine eggs and half-and-half. Whisk for at least 5 minutes. The mixture will be foamy on top. Add nutmeg and salt.

Place sausage on piecrust and pour egg mixture over it.



Sprinkle cheese over egg mixture and carefully place onions and mushrooms for a “layering” effect.

Bake for 15 minutes at 400°, then lower oven to 375° for 30 to 40 minutes, or until center has set. Allow quiche to rest for at least 10 minutes before slicing. Garnish with chopped chives (optional).

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