



## south-of-the-border quiche

Every holiday we have brunch and that's when I make a quiche. This is the family's most requested one. When the entire family gets together I have to make several of these, and there are never any leftovers.

paula marchesi | LENHARTSVILLE, PENNSYLVANIA

- 2 unbaked pastry shells (9 inches)**
- 2 teaspoons chili powder**
- 1 teaspoon ground cumin**
- 1-1/2 cups (6 ounces) shredded cheddar cheese**
- 1-1/2 cups (6 ounces) shredded Monterey Jack cheese**
- 1 cup (4 ounces) shredded sharp cheddar cheese**
- 8 eggs**
- 2 cups half-and-half cream**
- 2 cans (4 ounces each) chopped green chilies**
- 2 cans (2-1/4 ounces each) sliced ripe olives, drained**
- 1/4 cup chopped green onions**
- 2 tablespoons minced fresh cilantro**
- 1/2 teaspoon salt**
- 1/2 teaspoon pepper**

### Salsa and sour cream, optional

- Line unpricked pastry shells with a double thickness of heavy-duty foil. Bake at 400° for 5 minutes. Remove foil; bake 5 minutes longer.
- Sprinkle chili powder and cumin over shells; sprinkle with cheeses. In a large bowl, whisk the eggs, cream, chilies, olives, onions, cilantro, salt and pepper. Pour evenly over cheese.
- Cover and freeze one quiche for up to 3 months. Cover edges of remaining quiche loosely with foil; place on a baking sheet. Bake at 400° for 35-40

minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting. Serve with salsa and sour cream if desired.

- **To use frozen quiche:** Remove from the freezer 30 minutes before baking (do not thaw). Cover edges of crust loosely with foil; place on a baking sheet. Bake at 400° for 55-60 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

**YIELD: 2 QUICHES (6 SERVINGS EACH).**

## pecan pear muffins

These muffins are scrumptious! Chock-full of pears, pecans and down-home goodness, moist, sweet treats are terrific with a glass of cold milk or a steaming cup of coffee.

laura ward | LAS VEGAS, NEVADA

- 3 cups all-purpose flour**
- 2 cups sugar**
- 2 teaspoons baking soda**
- 1 teaspoon ground cinnamon**
- 1/2 teaspoon salt**
- 2 eggs**
- 1 cup vegetable oil**
- 1 teaspoon vanilla extract**
- 4 cups chopped peeled ripe pears (about 6 medium)**
- 1 cup chopped pecans**

- In a large bowl, combine the flour, sugar, baking soda, cinnamon and salt. In another bowl, combine the eggs, oil and vanilla; stir into the dry ingredients just until moistened. Fold in the pears and pecans.
- Fill paper-lined muffin cups two-thirds full. Bake at 350° for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

**YIELD: ABOUT 2 DOZEN.**

PECAN PEAR MUFFINS

