

## south-of-the-border quiche

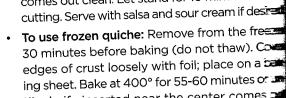
Every holiday we have brunch and that's when I make a quiche. This is the family's most requested one. When the entire family gets together I have to make several of these, and there are never any leftovers. paula marchesi | LENHARTSVILLE, PENNSYLVANIA

- 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

  - 2 cups half-and-half cream
  - 2 cans (4 ounces each) chopped green chilles
  - 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 ce

comes out clean. Let stand for 10 minutes being

til a knife inserted near the center comes clean. Let stand for 10 minutes before cutting

YIELD: 2 QUICHES (6 SERVINGS EACH).

## pecan pear muffins

These muffins are scrumptious! Chock-full 🗃 pears, pecans and down-home goodness. moist, sweet treats are terrific with a glass 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

To quickly slice

whole pitted ripe

olives, use an egg slicer. Place

olives, end to

end, across the

slots on the base

of the slicer, then

press the top

down. You'll end

up with neat,

uniform slices.

--ED W.,

MORELAND,

GEORGIA

- 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, ing soda, cinnamon and salt. In another 🖼 combine the eggs, oil and vanilla; stir into 1 ingredients just until moistened.Fold 🗀 🗂 pears and pecans.
- Fill paper-lined muffin cups two-thirds Bake at 350° for 25-30 minutes or toothpick comes out clean. Cool for 5 ការាធា before removing from pans to wire racks

YIELD: ABOUT 2 DOZEN.



