



Hunt Country Quiche *with Garden Vegetables*

- 1 Pie shell 9", bought or made
- 1½ C. Milk
- 3 Eggs, whole
- 1/3 C. Sour cream
- 2 T. Flour
- ¼ t. Salt
- 1/8 t. White pepper
- ½ C. Asparagus, chopped
- ½ C. Green onions, chopped
- 1 C. Ham, cubed (optional)
- ¼ C. Chives, chopped
- ½ C. Gouda cheese, grated, smoked preferable
- ½ C. Cheddar cheese, grated

1. Preheat oven to 375 degrees. Prepare the pie shell: brush thoroughly with egg white. Scald milk then let cool. Mix scalded milk with eggs, sour cream, flour, salt and white pepper.
2. Sprinkle bottom of pan with pie shell then add chipped asparagus, chipped green onions, cubed ham, chipped chives, smoked gouda (grated) and cheddar (grated).
3. Put your own variety of chopped vegetables* into the bottom of the pan lined with the pie shell, pour the egg mixture over the top and bake for 35-45 minutes. Serve with Hunt Country **Dry Riesling** or **Semi-Dry Riesling**.

* Other vegetables can be added along with shrimp, bacon, sausage, or roast turkey.