

Featuring Tennessee Gourmet® Products

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Hamburger Quiche

1 pound ground chuck	3 Tbsp. mayonnaise
5 eggs, lightly whipped	1 (10-ounce) bar Sweetwater Valley, Sharp White Cheddar, shredded
½ cup milk	2 frozen pie crusts (9 inch shallow/regular)
5 green onions, thinly sliced	
⅓ cup sliced Jalapeños, roughly chopped	

Note: Sweetwater Valley, Fiery Fiesta can be substituted for the White Cheddar for a spicier version

Pre-heat oven to 350° F.

Brown ground chuck and sliced onions in a large skillet over medium-high heat, until completely cooked. Drain and set aside.

In a large mixing bowl add eggs, mayonnaise, milk, cheese, Jalapenos and the beef and onion mixture. Blend all ingredients and pour mixture equally into the 2 pie crusts.

Bake pies for 30-45 minutes. Remove from oven and let cool for 10 minutes. Slice each pie in half, then into quarters and finally into eighths with a non-serrated knife and serve warm.

Note: leftover's can be refrigerated and re-heated, for a tasty late night snack.