



Springtime Quiche

Although quiche is now a classic dish of French cuisine, quiche actually originated in Germany and is from the German *'Kuchen'*, meaning cake. Quiche became popular in the U.S. during the 1950's. Because of its primarily vegetarian ingredients, it was previously considered a somehow 'unmanly' dish, - *"real men don't eat quiche."* We beg to differ and enjoy quiche as an entrée, for lunch, breakfast or an evening snack. Paired with our 2017 Campbell Ranch Pinot Noir – we are enjoying this delicious quiche even more!

10" deep dish pie shell 5 large eggs 8 oz. ricotta cheese 8 oz. sharp Cheddar, grated ¼ c. flour 1 t. baking powder 1 t. salt 1 t. fresh ground black pepper 4 T. butter ½ lb. mushrooms, stems removed and sliced 1 c. yellow onion sliced thin	1 c. chopped spinach, cooked (or 9 oz. frozen & defrosted) squeezed dry 1 ½ c. smoked duck OR ham, cut into ½" cubes ½ c. Parmesan cheese, grated
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Prepare pie shell per instructions. Preheat oven to 375°.

Start by pouring a glass of pinot for the cook, then, in a large bowl mix together eggs, cheeses, flour and baking powder. Add salt and pepper.

Melt 4 T. butter in a medium sauté pan over medium high heat. Add onions and mushrooms, cook until soft and starting to brown, about 8 minutes. Remove from heat and stir in chopped spinach and duck (or ham). Let cool slightly. Fold into egg and cheese mixture.

Pour mixture into prepared pie shell and sprinkle top with Parmesan cheese. Place on a sheet pan and bake in the oven for 35-40 minutes until lightly browned. Remove from oven, let cool slightly and cut into slices. Pour another glass of Pinot Noir, and serve warm or room temperature with a side salad.