



BLACKSTONE
COUNTRY CLUB

Chef's Spinach and Goat Cheese Quiche

1 Cup Spinach, Cooked and Drained (Frozen works as well)
3 oz. Goat Cheese, Crumbles
¼ Cup Yellow Onions, Diced
1 Tbls. Thyme, Fresh Chopped
5 each Eggs
1 Pint Heavy Cream
1 each 8"-10" pie crust, unbaked
Salt and Pepper, to taste

Directions:

Pre heat oven to 325 degrees. In a skillet sauté onions and thyme with olive oil over medium heat for about 2 minutes until fragrant. Remove skillet from stove and allow onions to cool. In a mixing bowl, combine together eggs and heavy cream. Whisk together to incorporate, without beating too much air into egg mixture. This will ensure that the quiche will remain dense. Season mixture with salt and pepper.

Take unbaked pie crust and spread onions evenly along the bottom of crust. Repeat with spinach and then the goat cheese. Place crust on a baking sheet. Pour egg mixture into crust until filling almost reaches the rim. Carefully place quiche into pre heated oven and bake for about 35-45 minutes or until firm in the center. You should be able to place a toothpick in center of quiche and remove it cleanly to check to see if it is done as well. Allow quiche of rest for at least 1 hour to set. Cut quiche into wedges and serve with your favorite side salad or fresh fruit.

For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.