

Zucchini Quiche

Source: Sandy Graff

Ingredients

- 1 recipe piecrust
- $\frac{3}{4}$ c. grated parmesan cheese, divided
- $\frac{3}{4}$ c. grated cheddar cheese, divided
- $\frac{1}{2}$ c. dry breadcrumbs
- $1\frac{1}{2}$ to 2 lbs. fresh zucchini, cut in $\frac{1}{4}$ " slices
- 2 eggs, separated
- $1\frac{1}{2}$ c. sour cream
- $\frac{1}{4}$ c. chopped scallions
- 1 tbsp flour
- salt and pepper to taste
- butter

Method

I use prepared piecrust stick. Otherwise, recipe will follow. Add $\frac{1}{3}$ c. of each cheese and press into piecrust.

Take remaining portions of each parmesan and cheddar cheeses and mix with breadcrumbs. Set aside.

Boil a pot of water with salt. Wash and slice zucchini in $\frac{1}{4}$ " slices. Drop in boiling water for 5 minutes, drain.

Mix sour cream, egg yolks, salt, pepper, flour and scallions. Beat egg whites until stiff but not dry. Fold into sour cream mixture.

Arrange a layer of zucchini, layer of sour cream mixture. Start with zucchini and end with sour cream. (I usually have about 4 layers, 2 of each).

Top with the cheese and breadcrumbs. Dot top with butter. Bake at 450 degrees for 10 minutes. Then at 325 degrees for 40 minutes.

Pie Crust Recipe

- $1\frac{1}{3}$ c. flour
- 1 tbsp sugar
- 1 tsp salt
- 1 tsp baking powder
- 1 stick butter
- 1 egg yolk
- 1 tbsp whiskey
- 2 tbsp milk or cream

Cut dry ingredients into butter until crumbly. Mix liquid ingredients together and add to flour mixture.

Can press $\frac{1}{3}$ c each parmesan and cheddar into crust.

Press the crust into a pie pan with your fingers. It's a moist crust and pressing is easier than using a rolling pin.