



CRUSTLESS CHEESE QUICHE

From the kitchen of Mom Dudley

Ingredients:

2 cups Small Curd Cottage Cheese
2 cups Monterey Jack Cheese,
shredded
2 cups Cheddar Cheese, shredded
4 Eggs, lightly beaten
2 Tbsp Margarine, melted
1 can Green Chilies, chopped
2 Tbsp Ripe Olives, chopped
½ cup Flour
1 tsp Baking Powder
½ tsp Salt
Chopped Tomatoes
Additional Chopped Olives

Directions:

In a bowl, combine the first 7 ingredients.

In a separate bowl, combine flour, baking powder and salt; add cheeses to mixture and mix well. Transfer to greased 9" pie plate.

Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees; bake 30 minutes longer or until knife inserted near the center comes out clean.

Garnish with tomatoes and olives.