

Sausage & Cheese Quiche

Ingredients:

- 1 pie crust
- 1 lb sausage, browned & drained
- ½ cup chopped onions or scallions
- 8 eggs
- ½ cup milk
- ½ tsp salt
- ½ tsp pepper
- ½ cup cheddar cheese

Instructions:

1. Brown sausage & onion in skillet
2. Line pie pan w/ pie crust
3. Put shallow layer of cheddar cheese on crust
4. Then layer of sausage & onion
5. Top w/ remainder of cheese
6. Beat eggs w/ milk
7. Pour over mixture in pie shell
8. Bake at 350 for 45-60 minutes

Pie Dough *(Cook's Country)*

Auction Notes:

- We changed the original recipe by reducing the butter
- Do not try to double recipe – do one at a time

Ingredients for 2 crusts:

- 2 ½ cups flour
- 2 tbs sugar
- 1 tsp salt
- ½ cup shortening
- 6 tbs butter (was originally 12)
- ½ cup water

Directions for Making Dough:

1. Process flour, sugar and salt in food processor until combined (5 seconds).
2. Scatter shortening over top and process until mixture resembles cornmeal (10 seconds)
3. Scatter butter over top and pulse until mixture resembles coarse crumbs (10 pulses)
4. Transfer mixture to medium bowl. Sprinkle water over mixture
5. Stir & press dough together using spatula.
6. Do not knead dough. It will be clumpy. Turn dough onto sheet of plastic wrap and flatten into 4" disk. Wrap tightly and refrigerate for 1 hour (can freeze at this point).
7. Before rolling dough out, let it sit on counter to soften slightly – about 10 minutes.

Directions for Cooking Prepared Pie Crust:

1. Heat oven to 357. Roll dough into 12" circle on lightly floured counter (can do this on plastic wrap if you don't want the mess).
2. Loosely roll dough over rolling pin and unroll it over pie plate.
3. Trim overhang to ½" beyond lip of pie plate
4. Tuck overhang under itself – folded edge should be flush with edge of pie plate
5. Crimp dough evenly around edge of pie
6. Wrap dough-lined pie plate loosely in plastic wrap and freeze for 30 minutes before using.
7. Line chilled pie shell with parchment paper or double layer of aluminum foil, covering edges to prevent burning.
8. Fill with pie weights
9. Bake until pie looks dry and light in color – 25-30 minutes