

Southwestern Crustless Quiche

Adapted from *A Taste of Enchantment*

Serves 6-8

1/2 c. (1 stick) butter

1/2 c. flour

7 large eggs

1 tsp. baking powder

1/2 tsp. salt

1/2 tsp. white pepper

1 c. milk

1 pound Monterey Jack cheese, shredded (we use a mix of cheddar and Monterey Jack)

2 c. cottage cheese

3 oz. cream cheese, softened

3 4-oz. cans green chili, drained and briefly sautéed

Heat the butter in a saucepan until melted and butter stops foaming. Stir in the flour to make a roux. Cook over medium-low heat until smooth, stirring constantly; remove from heat. Whisk the eggs in a bowl until blended. Add baking powder, salt, white pepper and milk; whisk until combined. Slowly add the roux, stirring constantly. Remove from heat and add cream cheese. Stir in the Monterey Jack cheese, cottage cheese and green chili. Pour the mixture into a greased 9x13-inch baking pan. Bake at 350 degrees for 45 minutes or until set. Cool for 10 minutes and cut into wedges.

Notes: May use 10 small (individual) quiche dishes; bake for 35-40 minutes.