



Mushroom and Fontina Quiche *(Adapted from Bon Appetit via epicurious.com)*

- 1 pre baked 9 inch pie shell, cooled
- 1 tablespoons butter
- 2 large shallots, finely chopped
- 1 pound mushrooms, thinly sliced
- 4 large eggs, beaten
- 2/3 cup half and half
- 1/3 cup whole milk
- 1/2 teaspoon salt
- 1/2 teaspoon coarse ground black pepper
- 1/2 teaspoon freshly grated nutmeg
- 7 ounces Fontina cheese, divided (6 ounces cut into small cubes, 1 ounce grated)

Heat large sauté pan over medium heat. Add butter and when melted, add shallots. Cook until softened (about 3 minutes). Add mushrooms and lightly season with salt and pepper. Cook stirring often until mushrooms are softened and just beginning to brown - about 8 minutes. Cool to room temperature.

Preheat oven to 325. Layer mushrooms and Fontina cheese cubes in bottom of pre baked pie shell. Beat eggs, half and half and milk together. Add salt, pepper and nutmeg. Pour over mushrooms and top with grated Fontina. Bake for 35 to 45 minutes or until set in the center. Cool for half an hour before slicing into wedges. Serve with salad. Makes 8 servings.