

Swiss Cheese 'n' Onion Quiche



PREP TIME - 25 Min

COOK TIME - 40 Min

READY IN - 1 Hr 5 Min

SERVINGS - 6

INGREDIENTS

- * 3 tablespoons butter, softened, divided
- * 1 (9 inch) unbaked pastry shell
- * 1 large onion, chopped
- * 2 cups shredded Swiss cheese
- * 1 tablespoon all-purpose flour
- * 3 eggs
- * 1 cup half-and-half cream
- * 1/4 teaspoon salt

DIRECTIONS

1. Spread 1 tablespoon butter over bottom of pastry shell; set aside. In a skillet, saute onion in remaining butter until tender. Spread in pastry shell. Toss Swiss cheese with flour then sprinkle over onion. In a bowl, whisk the eggs, cream and salt. Pour evenly over cheese.

2. Bake, uncovered, at 400 degrees F for 10 minutes. Reduce heat to 325 degrees F then bake 30-35 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting.

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