

# *Adagio Inn of St. Helena*

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## Mushroom Crusted Quiche

- Three plus two Tbsp. butter
- \_ lb. mushrooms, coarsely chopped
- \_ cup finely crushed saltine crackers
- \_ cup chopped green onion
- 2 cups shredded swiss cheese
- 1 cup cottage cheese
- 3 eggs
- \_ tsp cayenne
- \_ tsp paprika

In a frying pan over medium heat, melt 3 tbsp butter. Add mushrooms and cook until limp. Stir in crackers and turn mixture into a well-greased 9 inch pie pan. Press mixture evenly over pan bottom and up sides. In same frying pan, melt remaining two tbsp butter and sautee the onions until limp. Spread onions over mushroom crust. Sprinkle evenly with the swiss cheese.

Preheat oven to 350. In blender, whip cottage cheese, eggs, and cayenne until smooth. Pur into crust and sprinkle with paprika. Bake 25 to 30 min or until knife inserted just off center comes out clean. Let stand 10 minutes before cutting. Yields 6 servings.:

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