



Crust-less Quiche

This recipe is from a faithful market patron. She says "This recipe is great-it has no carbs-but you have to use Hillacres cheese and eggs!"

8 oz **Hillacres Pride** cheddar cheese (or your favorite flavor)
1 cup of heavy cream, light cream, 1/2 & 1/2, or milk (not low fat or skimmed)
3 eggs
Pinch of salt

Mix the salt, eggs, and cream by hand in a bowl. Grate the block of cheese. Dump the grated cheese into the egg and cream mixture and stir until mixed. Pour it all into a very lightly buttered pie pan and bake at 350 degrees for 20 to 30 minutes. We bake ours longer because we like it a little crusty around the edges. Take out of the oven and let sit for 5 to 10 minutes before serving.

She's made this:

- with **Hillacres Pride** bacon on the bottom. Just fry it. Drain it. And place it on the bottom then pour the cheese mixture over top.
- with cooked zucchini and onions and mushrooms on the bottom (from the market, of course)
- with steamed broccoli & bacon on the bottom