

## Grace Church Crust less Quiche



### Ingredients:

- 8 eggs, whipped
- 1 cup milk
- 1 cube (1/2 cup) margarine, melted
- 1/2 cup flour
- 16 ounces cottage cheese
- Two 8-oz packages (4 cups) grated cheese – (we used 2 cups of cheddar cheese and 2 cups of Jack cheese)
- One large onion, chopped and sautéed
- 1 pound of cooked bacon or loose sausage (cooled and grease rinsed off) or broccoli - or mix them (we had 3 quiches: bacon, bacon and broccoli, and broccoli)

### Directions:

375-degree oven

13 x 9 pan – use PAM or grease the pan

With a mixer, whip the eggs and milk. Add the melted margarine and flour and continue to mix.

Stir in the rest of the ingredients by hand.

Pour everything into a 13 x 9 pan and bake for 1 hour at 375 degrees. Cool 5 to 10 minutes before cutting.

\*Note: You can easily use whole milk, 2% milk, or fat free milk, and the quiche will turn out very well. The same goes for the cottage cheese. On Sunday, we used 2% milk and low-fat cottage cheese.