

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Mushroom Quiche

3 eggs
1 1/2 C. whipping cream
1/4 C. grated Swiss cheese
1 Tbsp butter, cut into pea-sized dots

Preheat oven to 375°. Beat the eggs and cream in a mixing bowl to blend. Set aside, then prepare mushrooms as directed below.

Mushroom Preparation

2 Tbsp. minced shallots or green onions
3 Tbsp. butter
1 lb. sliced fresh mushrooms
1 tsp. salt
1 tsp. lemon juice
Optional: 2 tablespoons Madeira or Port

Cook the shallots or onions in a heavy-bottomed saucepan with the butter for a moment. Stir in the mushrooms, salt, lemon juice, and optional wine.

Cover pan and cook over moderately low heat for 8 minutes. Uncover.

Raise heat and boil for several minutes until liquid is completely evaporated and mushrooms are beginning to saute in their butter.

Gradually stir the mushrooms into the eggs and cream. Pour into 8-inch partially cooked pastry shell, sprinkle with cheese, dot with butter, and bake for 25 to 30 minutes in the preheated 375-degree oven.

[This recipe is from *Mastering the Art of French Cooking*, Vol. 1 (1970) Julia Child, Louisette Bertholle, & Simone Beck, pp. 152–153.]

