



Photo Courtesy of Half Baked Harvest
www.halfbakedharvest.com

Callie's Brie & Asparagus Quiche

Ingredients

1 - 9" pie shell

3 eggs

1 small white onion, chopped

1 tsp. butter or margarine

8 ounces Brie cheese, cut into wedges

½ cup milk

½ cup 18% table cream

8-10 asparagus spears, ends trimmed

Salt and pepper, to taste

Nutmeg

Directions

Pre-heat oven to 400°F

Melt butter and lightly fry the onion until clear

Blanch asparagus in salted water for 3 to 4 minutes, then drain in ice cold water to retain color

Cut the rind from the cheese and chop into small cubes

Mix cheese, eggs, and milk into a food processor and blend until smooth.

Add salt, pepper and a pinch of nutmeg

Spread onions on the base of the pie shell, pour in cheese mixture, then place asparagus spears on top

Bake for 30 minutes until set and lightly browned

From *A Fool's Journey: A Marketville Mystery #3*