

Italian Quiche with fennel sausage, fontina, and mozzarella

"This was our third stay at the Carlisle House this year.... the breakfasts are wonderful, and we've really enjoyed sharing the breakfast table with the wide range of interesting people who are also making The Carlisle House their home away from home. " TripAdvisor Review

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 t butter
- 1 t olive oil
- ¼ cup minced white onion
- 1 T chopped Italian parsley
- ½ cup grated Fontina, Asiago or aged Provolone cheese
- 1½ cup grated Mozzarella cheese
- 4 oz Italian fennel sausage cooked, drained and crumbled
- 2 T chopped sweet red peppers
- Dash of garlic powder
- 1 cup heavy cream
- 1½ cup Half and Half
- 4 large eggs - beaten
- ¼ t salt
- ⅛ t fresh-ground pepper
- 1 t Italian seasoning - crushed

Preheat oven to 400F

Melt butter and oil in small skillet.

Sauté onion and garlic over med heat until onion is translucent. Add parsley and stir for 2 more minutes. Let cool slightly.

Sprinkle about ½ cup mozzarella over crust.

Spread sausage and peppers over cheese.

Spread onion over sausage.

Sprinkle Fontina and remaining mozzarella over onion mixture.

Beat cream, half and half, eggs, seasoning, garlic powder, salt and pepper together with whisk.

Pour over pie crust slowly so all liquid is absorbed.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting.

Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon