

CRUSTLESS MUSHROOM QUICHE

1/2 lb. fresh mushrooms, thinly sliced
2 Tablespoons butter or margarine
4 eggs
1 cup sour cream
1 cup small curd cottage cheese
1/2 cup Parmesan cheese
4 Tablespoons flour

1 teaspoon onion powder
2 cups (1/2 lb.) shredded Monterey Jack Cheese
4 drops Tabasco
*(Optional) 1 small tin sliced olives,
well drained*
1/4 teaspoon salt

Preheat oven to 350° F. Saute mushrooms in butter or margarine until tender. Remove with slotted spoon and drain well on paper towels. In food processor, with steel blade, blend together thoroughly: Eggs, sour cream, cottage cheese, Parmesan, flour, onion powder, salt and Tabasco. Pour into large bowl. Add sauteed mushrooms. Stir in Jack cheese and olives. Pour into 9" or 10" quiche pan or 9-1/2" deep pie plate. Bake 45 minutes or till center is set (knife inserted comes out clean). Let sit 5 minutes before serving. Serves 8.