

## Asparagus Quiche

3 large eggs

1 1/2 cups milk

salt and pepper to taste

4 x 4 inch par-baked quiche crust

8 stalks local asparagus, bottoms trimmed, cut into thirds, blanched

1 cup grated swiss, cheddar or mozzarella cheese

Preheat oven to 350°F

Mix together eggs, milk, salt, and pepper in a medium size bowl.

In quiche crusts arrange asparagus like the spokes of a wheel.

Pour egg mixture over asparagus. Sprinkle with cheese.

Bake for 30 min. or until quiche is puffed and brown. Serve hot.

Yield: 4 servings

