



# Salmon Quiche

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**Meet the Cook:** *This recipe came to me from my mother - it's the kind you request after just one bite! Unlike some quiches, it's also hearty enough that it appeals equally to both woman and men. Cooking is something that I've always liked. I pore over cookbooks the way other people read novels! In addition, I collect antique kitchen utensils. My husband and I have one son, 12. -Deanna Baldwin, Bermuda Dunes, California*

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**TOTAL TIME:** Prep: 15 min. Bake: 55 min.

**YIELD:** 6-8 servings.

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## Ingredients

1 unbaked pastry shell (10 inches)

1 medium onion, chopped

1 tablespoon butter

2 cups shredded Swiss cheese

1 can (14-3/4 ounces) salmon, drained, flaked and cartilage removed

5 large eggs

2 cups half-and-half cream

1/4 teaspoon salt

Minced fresh parsley, optional

## Directions

1. Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack.

2. In a small skillet, saute onion in butter until tender. Sprinkle cheese in the crust; top with salmon and onion.

3. In a small bowl, whisk the eggs, cream and salt; pour over salmon mixture. Bake at 350° for 45-50 minutes or until a knife inserted in the center comes out clean. Sprinkle with parsley if desired. Let stand 5 minutes before cutting.



## Ritz Cracker Pie Crust (9 Inch)

### INGREDIENTS

**1 1/2** cups Ritz cracker crumbs

**3** tablespoons sugar

**1/3** cup melted butter

### DIRECTIONS

Mix together cracker crumbs and sugar.

In a slow stream add butter, using a fork to toss well.

Press into a 9-inch pie plate, moulding bottom and sides.

Bake in a 350 degree, pre-heated oven for 10 minutes.

Remove and cool.