

Lobster Quiche

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Here you have a delicious recipe for a lobster quiche. A quiche is a great dish to make, it's perfect for picnics or dinner parties. The lobster turns your average quiche in to a real culinary delight that will tantalise your taste buds and really impress others.

Ingredients:

3 medium eggs.
1 ½ cups of half-and-half.
1 tablespoon of butter, melted.
1 ½ cup of lobster meat, coarsely chopped.
¾ cup of Swiss cheese, grated.
¾ cup of Cheddar cheese, grated.
1 small onion.
1 clove of garlic.
¼ teaspoon of dry mustard.
½ teaspoon of tarragon.
1 teaspoon of parsley.
Salt and pepper, to taste.
1 packet of prepared pie crusts.

Directions:

1. Preheat your oven to 350°F (175°C).
2. Finely chop the onion and sauté in a little butter. Once onion is almost clear, crush the garlic and stir in; then remove from heat.
3. In a large bowl, beat the eggs thoroughly.
4. Add the half-and-half and beat again.
5. Stir in the lobster meat, Swiss cheese and Cheddar cheese.
6. Add the onion and garlic, dry mustard, herbs, salt and pepper to the lobster mixture and combine thoroughly.
7. Pour into a pie crust that is lining a 9-inch quiche pan.
8. Bake for 45 minutes or until the quiche is set.
9. Allow to cool for 5 minutes before slicing.