

Mama T's Tuna Quiche

from Butter & Scotch, used with permission

Ingredients:

1 single pie crust
1/2 cup mayonnaise
1/2 cup whole milk
2 large eggs
2 tablespoons flour
6 ounces Swiss cheese, cubed
1 (5-ounce) can tuna packed in water, drained
1/3 cup sliced Kalamata olives
1/4 cup thinly sliced scallions
1-1/2 teaspoons Dijon mustard
1 pinch cayenne pepper

Instructions:

Preheat the oven to 350 degrees.

Fit the crust into a pie pan. (The original recipe uses an 8-inch springform pan, which would be great, but I don't have one so I used a 9-inch pie pan.) Refrigerate until ready to fill.

In a large bowl beat together the mayonnaise, milk, eggs, and flour. Add the cheese, tuna, olives, scallions, mustard, and cayenne, and stir well. Pour all of the ingredients into the crust, and bake for 30 to 40 minutes, until the top is golden brown and the center has set. (The original recipe says 20 to 25 minutes, and if one has the springform that may work, but in my pie pan it took longer.)

Allow the quiche to cool for at least 20 minutes, then serve it warm or at room temperature. Leftovers can be kept in the fridge for up to 1 week and warmed in a 350-degree oven for 15 minutes. Serves 6 (more at a pot-luck event!).