

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Tequila Chile Quiche

Adapted from Chile Pepper Cooking, August, 2002

Real Men Don't Eat Quiche. Unless it's got booze and hot peppers in it, of course! Add some sour cream on top to really turn it into a man-pleasing pie...

*2 yellow onions, diced
3 Tbsp light olive oil
1½ Tbsp flour
1 9-inch pie shell
2 eggs
⅔ cup milk
¼ cup tequila*

*1 tsp salt
½ tsp ground white pepper
½ tsp ground cumin
½ tsp ground Mexican oregano
½ cup grated Queso Chihuahua
½ cup Hatch green chile, chopped
¼ cup Swiss cheese, shredded*

Heat oven to 375° F. Sauté onions in olive oil until translucent. Sprinkle flour over onions and cook, with stirring, for a couple of minutes. Let cool, then place onions in the pie shell. Lightly beat eggs in milk, then whisk in tequila and seasonings. Stir in Queso and chiles. Pour mixture into the pie shell. Sprinkle Swiss over the top and bake for about 30 minutes, or until the center is set and the top has a nice, light brown coloration.

You can add some hotter chiles in if you really like to start your day out zesty; for instance, add 1-2 sliced Serrano chiles (or use them as garnish). Or really turn this into a flamethrower tart with some minced Habañero. Hey; you're a real man, it's your choice...

Yield: One quiche, one man; what can I say?

Preparation time: 20 minutes

Cooking time: 35 minutes

