

## Southwestern Crustless Quiche

Adapted from *A Taste of Enchantment*  
Serves 6-8

1/2 c. (1 stick) butter  
1/2 c. flour  
7 large eggs  
1 c. milk  
1 tsp. baking powder  
1/2 tsp. salt (if needed)  
1/2 tsp. white pepper  
3 oz. cream cheese, softened and cubed  
1 pound Monterey Jack cheese, cubed or shredded  
2 c. cottage cheese  
3 4-oz. cans green chili, drained

Heat the butter in a saucepan until melted and butter stops foaming. Stir in flour to make a roux. Cook over medium-low heat until smooth, stirring constantly. Whisk the eggs in a bowl until blended. Add baking powder, salt, white pepper, and milk, whisk until combined. Slowly add the roux, stirring constantly. Stir in the cream cheese, green chili, Monterey Jack cheese, and cottage cheese. Pour the mixture into a greased 9x13-inch baking pan. Bake at 350 degrees for 45 minutes or until set.

Notes: may use 10 small (individual) quiche pans; bake for 35-40 minutes.