Nonni's Crustless Ham Quiche

Make-ahead · Serves 6

Ken's note: TBD

A puffy, golden, crustless quiche with mushrooms, ham, and three cheeses, blended in the blender.

Ingredients

- ½ lb fresh mushrooms, sliced
- 2 Tbsp butter
- 4 eggs
- 1 (8-oz) tub sour cream
- 1 (8-oz) tub small-curd cottage cheese
- ½ cup grated Parmesan
- ¼ cup all-purpose flour
- 1 tsp onion powder
- 6–8 drops hot sauce
- 2 cups (8 oz) shredded Monterey Jack
- ½ cup chopped cooked ham

Method

1. Heat the oven to 350°F and grease a 10-inch pie pan. Sauté the mushrooms in the butter until lightly browned; drain and set aside.
2. Blend the eggs, sour cream, cottage cheese, Parmesan, flour, onion powder, and hot sauce in a blender until smooth. Stir together the egg mixture, mushrooms, Monterey Jack, and ham and pour into the pan.
3. Bake 45 minutes, until set, puffed, and golden. Let stand 10 minutes before serving.