



### Wild Onion & Cheese Quiche

Adapted from Homegrown.org- submitted by Christa Nelson

#### Ingredients:

Thick bread slices, buttered  
Wild onions  
6 eggs  
¼ cup milk  
Salt & pepper to taste  
½ tsp oregano  
½ tsp basil  
½ cup Cheddar cheese, shredded  
(I used "Italian" cheese which is like a firm mozzarella with dried tomato and basil)

#### Directions:

- Butter bread slices on one side and arrange buttered side down in baking dish creating a crust.
- Sauté the wild onion bulbs; adding greens of the onions when the bulbs are almost cooked.
- Mix eggs, milk, salt, pepper, oregano, and basil.
- Spread ¼ cup of the cheese over bottom of the bread.
- Layer onions over cheese.
- Add egg mixture.
- Sprinkle remaining shredded cheese on top of the egg mixture.
- Bake at 350 about 40 minutes until it starts to smell good and the egg and the crust starts to brown.



Wild Onions