

*Cricket Hill Winery*



Established 1991

## *Potato Crusted Goat Cheese Quiche*

*A vegetarian entrée or savory side dish*

### **Ingredients**

- 2 T butter
- 1 package hash brown potatoes, thawed
- 12 large eggs
- Coarse salt and pepper
- 1 ½ cups reduced-fat sour cream
- 1 package (4-5 ounces) goat cheese, room temperature
- 4 scallions thinly sliced

### **Preparation**



*Preheat oven to 375 degrees. Brush a 9x2 ½ inch springform pan with butter. Line sides of pan with strips of waxed paper (same height as pan); brush paper with butter.*

*Squeeze excess moisture from hash browns. Mix in a bowl with butter, 1 egg, 1 teaspoon coarse salt and ¼ teaspoon pepper. Pat into bottom and up sides of prepared pan. Place on a rimmed baking sheet; bake until set, 15-20 minutes.*

*In a large bowl whisk sour cream, goat cheese, 1 ½ teaspoons coarse salt and ¼ teaspoon pepper until well combined; whisk in 11 remaining eggs. Pour into crust and sprinkle with scallions. Bake until set, 45-50 minutes. Unmold quiche and remove wax paper before serving.*

*Serves 6.*