

2013 Customer Cooking Challenge
3rd Place Winner



Corn-ish Quiche

Submitted by Scott Kinder

Ingredients:

2 ears of uncooked corn, kernels sliced off	¼ cup Bisquick
2 small summer squash, diced	6 strips cooked chopped bacon
2 medium yellow onions, diced	salt
1 tbsp. chopped chives	pepper
1 tsp. chopped parsley	¼ tsp turmeric
1 medium tomato, seeded, peeled and chopped	2 tbsp. unsalted butter, melted
4 eggs	1 tbsp canola oil
¼ cup light cream	garlic powder
¼ cup shredded Mexican cheese	onion powder
	cooking spray

Directions:

Preheat oven to 400 (or 375 in convection oven). Sauté the onion and squash in canola oil with salt, pepper, onion and garlic powder. Add the butter at the end and let cool a bit. Stir up the eggs, cream, turmeric, parsley, chives, tomato, cheese and bacon in a large bowl. Stir in the cooled onion and squash mixture. Stir in Bisquick. Spray deep pie dish with pam. Pour in mixture. Bake for 35 or 40 minutes until toothpick comes out clean. Serve warm or room temperature. Squirt a little sriracha hot sauce or a spoonful of fresh salsa on top if you like.