

SAVORY ONION POTATO PIE

This crustless quiche is wonderful with a salad of peppery greens like the mizuna and arugula from this week's pickup.

3-4 medium sized potatoes
1 tablespoon butter
2 medium-sized onions, chopped coarsely
3 eggs
¾ cup skim milk
¼ pound swiss cheese, grated
½ teaspoon salt
5-6 grinds of pepper
sprinkle of nutmeg

1. Preheat your oven to 350°. Bring medium pot of water to boil.
2. Scrub potatoes, cut into ½" dice without peeling and add to boiling water. Boil until just done, approximately 8-10 minutes, and drain.
3. Melt butter in heavy skillet over medium heat. Add onions and saute, stirring often, until slightly brown, approximately 10-15 minutes. Remove from heat and allow to cool
4. Beat eggs and milk together. Stir in cooked potatoes, onions, grated cheese, salt, pepper and nutmeg. Pur into a deep 9-½" pie plate and bake for 30 minutes, or until beautifully golden on top and fully set.

Serves 6.