

Harvest Moon Corn Quiche

Ingredients

2 cups corn
3 large bell peppers, chopped
2 medium unripe tomatoes, diced
3 cloves garlic, minced
1 bunch scallions, chopped
1 TBSP olive oil
1 tsp salt
1 tsp cumin
1 tsp oregano
2 tsp dried basil
¼ tsp black pepper
⅛ tsp cayenne
1 4 oz can diced green chiles
½ cup grated cheese (jack, cheddar or smoked)
4 eggs
½ cup yogurt or buttermilk
Paprika (garnish)

Instructions

1. Pre-heat oven to 375 degrees. Grease 9x9 pan.
2. In a large skillet over medium-high heat, saute the corn, peppers, tomatoes, garlic, scallions in olive oil with salt, cumin, basil and oregano. Stir frequently for 8 minutes.
3. Stir in cayenne, black pepper and canned chiles. Then stir in cheese until it melts.
4. Spread the mixture into the prepared pan.
5. Beat the eggs together with the yogurt or buttermilk. Gently pour over the top of the vegetable mixture. Dust modestly with paprika.
6. Bake uncovered for 30 minutes.

The story behind this recipe. We have been making this dish for over 25 years and it is always a hit. Make it before all the summer corn has left the market.