

Fiesta Quiche (Breakfast, Vegetarian Optional) Dutch Oven Recipe

Ingredients

1 Refrigerated, uncooked pie crust (2 pcs., top & bottom)
1 cup Pepper Jack cheese - 0.5 in cubes (approx. 12 oz.)
1 Pasilla pepper (0.5 in. dice)
1/2 cup diced yellow onion
3 green onions, chopped
1 Ham steak, trimmed of fat/bone, 1/2 in. dice (optional, leave out for vegetarian)
12 eggs, beaten (or equivalent in pre-mixed carton)
1/3 cup milk (or cream)
1/2 tsp salt
1 tsp pepper
2 Tbsp olive oil
Small amount of water to piece together crusts
Hot sauce or salsa (optional)

Directions

Start 30 -40 coals.
Cube cheese, dice ham (if including), dice pepper and yellow onion
Chop the green onion (1/8 in.)
Beat the eggs, milk, salt and pepper until smooth

Saute the pepper and yellow onion with the olive oil in the Dutch Oven on top of flaming coals until onion is translucent and pepper is softening then remove DO from heat and set aside cooked veggies on a plate for now.

Unroll pie crusts, place one in the bottom of the warm oven (leave some oil residue from saute under).

Cut the other crust into 2 in. wide strips.

Moisten bottom and end edges of each strip and piece together around the bottom to make high-sided crust bowl in the bottom of the DO.

Poke crust 10 - 15 times w/ a fork, evenly distributed evenly, to prevent the crust from ballooning.

Cover with lid and place the DO on 10 coals with 15 on top of 10 - 12 min. until crust starts to brown.

Remove DO lid.

Distribute cheese, ham and cooked veggies evenly over the bottom crust.

Pour in egg mixture -- should not go above top of edge crust -- and sprinkle green onion over the top

Replace lid.

Bake for 30 - 40 minutes at 350 degrees, about 10 briquettes on bottom and 15 on top, until eggs cooked through.

Equipment Needed

12" Dutch Oven – deep style

Spatula

Lid lifter

Fire pan

Metal tongs (for moving charcoal)

Welding gloves

Fork

5 lb bag of charcoal

Serves: 6 - 8