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All About Quiche

Quiche is not a new dish. It has been around for years and years. It is a very traditional and familiar dish originating in old provincial France and has recently become quite popular in this country. Originally quiche was served as an appetizer with dry white wine before the meal. Today, quiche is known more for its versatility as it is more often served as an entree for lunch or brunch accompanied with a salad, vegetable or fruit. Often it is served as a side dish with the evening meal too.

What exactly is a quiche? It is basically an egg custard pie. Its popularity in this country began in gourmet restaurants serving the most well-known variety, Quiche Lorraine. Quiche Lorraine has served as the forerunner for many of the quiche recipes we use today. The French used Swiss cheese in the basic egg, bacon and cream tart with the English later substituting cheddar. In the United States, endless varieties of cheeses, vegetables and meats have made the quiche a perfect dish to satisfy any appetite from hors d'oeuvres to elegant suppers.

The recipes in this cookbook are a guide showing the versatility of the quiche. Start with a PET-RITZ Pie Crust Shell, then these favorite recipes, now enjoy — QUICHE — a gourmet's delight!

Helpful Hints

Because of the high moisture content of a quiche, complete assembling in advance and refrigerating is not recommended. The pie shell would become soggy. You can prepare filling in advance and refrigerate in a covered container. When ready to cook, pour filling into pie shell. Proceed as directed in recipe.

PET-RITZ "Regular" Pie Crust Shells will hold 2 2/3 cups of filling.

PET-RITZ "Deep Dish" Pie Crust Shells will hold approximately 4 cups of filling.

Test to determine if Quiche is done: Insert knife in center of quiche. If knife comes out clean, then quiche is done. If there is custard adhering to knife, continue cooking.

If recipe calls for a partially baked pie shell:
1. Preheat oven and cookie sheet to 400°F.
2. Take pie crust from freezer. Let thaw for 10-20 minutes. Prick bottom and sides of crust with fork. Bake on preheated cookie sheet near center of oven for 8-10 minutes or until golden.
3. Remove pie crust from oven. Reduce oven temperature according to recipe directions.
Transferring Pie Shells

PET-RITZ "Deep Dish" Pie Crust Shells can be transferred to a 9" glass or ceramic pie plate.

PET-RITZ "Regular" Pie Crust Shells can be transferred to an 8" glass or ceramic pie plate.

1. Remove pie shell from freezer. Run a knife between crimp and aluminum foil pan to loosen the frozen crust.
   NOTE: Transferring shell should only be attempted while crust is FROZEN.

2. Place the FROZEN pie shell in your favorite pie plate. As pie shell begins to defrost, it will conform to the shape of your pie plate. *About 10 to 20 minutes depending on the temperature of the room.

3. With your fingers, gently press crust to fit your pan. Press and stretch so that crimp lays on the rim of pie plate.

4. Recrimp edge of crust. Proceed as directed in specific recipe.

When preparing "Deep Dish" quiche recipes that have been transferred to a 9" pie plate, decrease cooking time about 5 to 10 minutes.

When preparing "Regular" quiche recipes that have been transferred to an 8" pie plate, increase cooking time about 5 to 10 minutes.
Mushroom Quiche

"Marvelous for brunch"

1 PET-RITZ Deep Dish Pie Crust Shell
4 eggs
1 1/2 cups heavy or whipping cream
1 teaspoon salt, divided usage
1/4 teaspoon ground nutmeg
1 cup (4 oz.) Swiss cheese, shredded
1/4 cup butter
1/2 pound mushrooms, thinly sliced
2 tablespoons chopped green onions
1/6 teaspoon pepper

Preheat oven and cookie sheet to 375°F. In medium bowl, mix well with wire whisk eggs, cream, 1/4 teaspoon salt and nutmeg. Stir in Swiss cheese. Set aside. In medium skillet, melt butter. Add mushrooms, green onions, remaining 1/4 teaspoon salt and pepper. Cook until vegetables are tender, about 5 minutes, stirring often. Into cream mixture, stir mushroom mixture. Pour into pie crust. Bake on preheated cookie sheet for 35 to 40 minutes or until knife inserted in center comes out clean. Cool 10 minutes before serving.

Farmer's Pie

“A unique combination of broccoli, corn and Swiss cheese.”

1 PET-RITZ Deep Dish Pie Crust Shell
1/2 cup water
1/2 teaspoon salt, divided usage
2 cups sliced fresh broccoli florets OR
1 package (10 oz.) frozen chopped broccoli
1/4 cup sliced green onion
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon marjoram
1/6 teaspoon dry mustard
1/6 teaspoon pepper
1 cup milk
1 cup (4 oz.) shredded Swiss cheese
1 can (8 oz.) whole kernel corn, drained
3 eggs, beaten
1/6 teaspoon liquid hot pepper sauce

Preheat oven and cookie sheet to 400°F. In medium saucepan, bring water and 1/4 teaspoon salt to a boil. Add broccoli and cook 5 minutes or until nearly tender. Drain well. In medium skillet, saute green onion in butter until tender. Stir in flour, marjoram, dry mustard, pepper and remaining salt. Stir in milk and cook until thickened. Cook one minute longer. Stir in Swiss cheese until melted. Remove from heat. Stir in cooked broccoli and corn. Stir in beaten eggs and hot pepper sauce. Spoon vegetable mixture into pie crust. Bake on preheated cookie sheet for 10 minutes, then reduce temperature to 350°F and bake for 20 to 25 minutes longer. Cool 10 minutes before serving.
Colleen's Cauliflower Quiche

"The Cheddar cheese makes it really zesty."

1 PET-RITZ Deep Dish Pie Crust Shell
1 package (10 oz.) frozen cauliflower, thawed, drained and sliced
1/4 cup chopped onion
1/2 cup chopped green pepper
1/2 cups (6 oz.) Cheddar cheese, shredded
2 tablespoons flour
3 eggs, slightly beaten
1 cup milk
1 teaspoon salt
1/4 teaspoon pepper

Preheat oven and cookie sheet to 400°F. In medium mixing bowl, combine cauliflower, onion, green pepper and cheese. Sprinkle with flour and toss lightly. Pour into pie crust. In small bowl, mix eggs, milk, salt and pepper together. Pour over cauliflower mixture. Bake on preheated cookie sheet until knife inserted comes out clean, about 35 to 40 minutes. Cool 10 minutes before serving.

Five-Zucchini" Pie

"... Spiced just right for a deliciously different taste."

1 PET-RITZ Deep Dish Pie Crust Shell
3 tablespoons butter
5 medium zucchini, thinly sliced
1 small onion, chopped
2 green onions, chopped
1 large garlic clove, minced
1 medium tomato, peeled and chopped
1/2 medium-size green pepper, finely chopped
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon basil
3 eggs
1/2 cup milk
1/4 cup Parmesan cheese
Paprika

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crust with fork. Partially bake pie crust on cookie sheet for 8-10 minutes. Cool. Reduce oven temperature to 350°F. In large skillet melt butter. Combine zucchini, onions, garlic, tomato, green pepper, salt, pepper and basil. Saute vegetables in butter until liquid has evaporated, about 10 to 12 minutes. Spoon into pie crust. Combine eggs and milk. Mix well. Pour over vegetable mixture. Sprinkle with cheese. Garnish with paprika. Bake on preheated cookie sheet for 30 to 35 minutes.
Greek N' Cheese Quiche

“A classic choice you'll love to serve and eat.”

2 PET-RITZ Regular Pie Crust Shells
1/2 cup flour
1 teaspoon salt
1/2 teaspoon pepper
2 large tomatoes, cut into 1/2-inch thick slices
1/4 cup oil
2 eggs
1 cup (4 oz.) Cheddar cheese, shredded
1 1/2 cups whipping cream
2 cans (2 oz. each) sliced black olives, drained
1/2 cup chopped green onion

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crusts with fork. Partially bake pie crusts on preheated cookie sheet for 8-10 minutes. Cool. Reduce oven temperature to 375°F. In small bowl, combine flour, salt and pepper. Dip tomato slices into flour mixture, shaking off excess. In large skillet, heat oil over medium-high heat. Add tomatoes to skillet in batches and saute until golden, turning once, about 3 minutes. Drain well on paper towels. In medium bowl, beat eggs lightly. Stir in Cheddar cheese and whipping cream. Arrange half of olives, green onion and tomatoes in one pie crust. Pour half of egg mixture over top. Repeat with remaining ingredients and pie crust. Bake until centers are set, about 40 minutes.

E. T.* Quiche

“*Eggplant-Tomato . . . "It's out of this world!"

1 PET-RITZ Regular Pie Crust Shell
1/2 cup chopped green pepper
1/2 cup chopped onion
1/4 cup butter
1 can (8 oz.) tomato sauce
1/2 teaspoon salt
1 large eggplant, quartered and sliced
2 cups (8 oz.) Cheddar cheese, shredded

Preheat oven and cookie sheet to 400°F. In large skillet, saute green pepper and onion in butter until tender. Blend in tomato sauce and salt. Bring to a boil. Add eggplant. Cook, stirring occasionally, until eggplant is almost tender, about 10 minutes. Place half of eggplant mixture in pie crust. Top with half of cheese. Add remaining eggplant and cheese. Bake on preheated cookie sheet until bubbly, about 25 to 30 minutes.
Special Spinach Quiche

"Sure to be everyone's favorite."

1 PET-RITZ Deep Dish Pie Crust Shell
3 tablespoons onion, chopped
2 tablespoons butter
1 package (10 oz.) frozen chopped spinach, cooked and drained
1 cup (4 oz.) Swiss cheese, shredded
¼ cup Parmesan cheese
1 tablespoon flour
1½ cups light cream
3 eggs slightly beaten
½ teaspoon Worcestershire sauce
1 teaspoon salt
½ teaspoon white pepper
¼ teaspoon marjoram
¼ teaspoon basil
½ teaspoon nutmeg (optional)

Preheat oven and cookie sheet to 375°F. In medium skillet, sauté onions in butter until translucent. Mix together onion, spinach, Swiss cheese, Parmesan cheese and flour. Place in bottom of pie crust. In small bowl, combine cream, eggs, Worcestershire sauce, salt, pepper, marjoram, basil and nutmeg. Blend well. Pour over spinach mixture. Bake on preheated cookie sheet for 40 to 45 minutes or until knife inserted in center comes out clean. Cool 10 minutes before serving.

Quiche Lorraine

"A Classic French Recipe"

1 PET-RITZ Regular Pie Crust Shell
6 slices bacon, fried and crumbled
1 can (4 oz.) sliced mushrooms, drained
1 cup (4 oz.) Swiss cheese, shredded
½ cup onion, finely chopped
1 tablespoon flour
½ teaspoon salt
¼ teaspoon garlic powder
2 eggs
1 small can (5.33 fl. oz.) PET® Evaporated Milk

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crust with fork. Partially bake pie crust on cookie sheet for 8-10 minutes. Cool. Reduce oven temperature to 325°F. In mixing bowl, combine bacon, mushrooms, cheese, onion, flour, salt and garlic powder. Mix until well blended. Spoon into pie crust. Beat together eggs and evaporated milk. Slowly pour over bacon mixture. Bake on preheated cookie sheet until knife inserted in center comes out clean, about 55 to 60 minutes. Cool 10 to 15 minutes before serving.
**Elegant Tuna Quiche**

"...The wine makes this a truly special dish."

1 PET-RITZ Regular Pie Crust Shell

1/2 cup milk

3 tablespoons white wine

1/2 cup mayonnaise

2 eggs

3 tablespoons flour

1/4 teaspoon salt (optional)

3 tablespoons chopped green onion

1 cup (4 oz.) Swiss cheese, shredded

1 can (6 1/2 oz.) tuna fish, drained

Parmesan cheese

Preheat oven and cookie sheet to 375°F. In medium bowl, combine milk, wine, mayonnaise, eggs, flour and salt. Mix well with wire whisk. Stir in onions, Swiss cheese and tuna fish. Pour into pie crust. Bake on preheated cookie sheet for 30 to 35 minutes. Sprinkle with Parmesan cheese. Cool 10 minutes before serving.

**Deep Sea Quiche**

"For crabmeat lovers only."

1 PET-RITZ Deep Dish Pie Crust Shell

1 package (3 oz.) cream cheese, softened

1 cup (4 oz.) sharp American cheese, shredded

1 package (6 oz.) frozen crabmeat, thawed and drained

1/4 cup sliced green onions

3 eggs

1/3 cups milk

1/4 teaspoon salt

1/4 teaspoon nutmeg

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crust with fork. Partially bake pie crust on preheated cookie sheet for 8-10 minutes. Cool. Reduce oven temperature to 375°F. In medium mixing bowl, combine cream cheese, American cheese, crabmeat and onions. Set aside. In small mixing bowl, slightly beat eggs. Stir in milk, salt and nutmeg. Pour over crabmeat mixture and stir until well blended. Pour into pie crust. Bake on preheated cookie sheet until knife comes out clean, about 35 to 40 minutes.
**Swiss, Squash & Salmon Quiche**  
*A 'one-of-a-kind' taste combination.*

1 PET-RITZ Deep Dish Pie Crust Shell  
1 egg white, lightly beaten  
1 tablespoon butter  
1½ cups thinly sliced zucchini  
½ cup chopped onion  
1 can (7½ oz.) salmon, flaked (reserve liquid, discard skin and bones)  
2/3 cup grated Swiss cheese  
3 eggs  
1 cup Half and Half  
¾ teaspoon salt  
1 teaspoon minced fresh dill OR ¼ teaspoon dried dillweed  
½ teaspoon freshly ground pepper

Preheat oven and cookie sheet to 375°F. Brush pie shell with egg white. In medium skillet, melt butter. Add zucchini and onion, saute until crisp-tender, about 3 minutes. Let cool slightly. Layer salmon, zucchini and onion mixture and cheese in bottom of pie crust. In small bowl, beat eggs. Gradually beat in Half and Half, reserved salmon liquid, salt, dill and pepper. Pour into pie crust. Bake on preheated cookie sheet until knife comes out clean, about 45 to 50 minutes. Cool 10 minutes before serving.
Ham N' Swiss In A Shell
"An old favorite baked in a pie shell."

1 PET-RITZ Deep Dish Pie Crust Shell
1 package (10 oz.) frozen spinach
1 cup cooked ham, chopped
1 1/2 cups (6 oz.) Swiss cheese, shredded
4 eggs
1 cup milk
1/2 teaspoon basil
1/4 teaspoon garlic powder
1/8 teaspoon salt
1/4 teaspoon pepper

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crust with fork. Partially bake pie crust on cookie sheet for 8-10 minutes. Cool. Reduce oven temperature to 350°F. Cook spinach according to package directions. Drain well. Sprinkle ham into pie crust. Arrange spinach over ham. Sprinkle with cheese. Set aside. Stir eggs, milk, basil, garlic powder, salt and pepper until mixed but not frothy. Pour over ham-mixture. Bake on preheated cookie sheet until knife comes out clean, about 30 to 35 minutes.

Sausage Quiche
"Try this one for an extra special brunch."

1 PET-RITZ Deep Dish Pie Crust Shell
1/2 pound bulk pork sausage
2 tablespoons butter
2 tablespoons chopped green onion
2 tablespoons chopped green pepper
12 eggs
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups (6 oz.) Sharp Cheddar cheese, shredded, divided usage
Parsley flakes

Perfect Pork N' Chicken Pie

"A wonderful combination of pork sausage and chicken."

2 PET-RITZ Deep Dish Pie Crust Shells
8 oz. pork sausage
1/4 cup butter
1/2 cup flour
1/4 teaspoon salt
1/4 teaspoon pepper
1 teaspoon celery seed
1/2 teaspoon paprika
1/2 teaspoon curry powder
1/2 teaspoon poultry seasoning
1/2 teaspoon curry powder
1/2 teaspoon poultry seasoning
1 can (13 1/2 oz.) chicken broth
2/3 cup milk
2 cups cubed cooked chicken
1 package (10 oz.) frozen peas, thawed

Invert one crust onto waxed paper. Let defrost until flat. Preheat oven and cookie sheet to 375°F. In large skillet, brown sausage. Drain well. Set aside. In same skillet, melt butter. Blend in flour, salt, pepper, celery seed, paprika, curry powder and poultry seasoning. Stir in chicken broth and milk. Cook and stir until thickened and bubbly. Cook one minute longer. Add chicken, sausage and peas. Pour into pie crust. Cover with flattened crust. Cut slits for escape of steam. Seal well. Bake on preheated cookie sheet for 45 to 50 minutes or until golden brown.

Quiche Americane

"Hot dogs turn this French dish into an all-American favorite."

1 PET-RITZ Deep Dish Pie Crust Shell
8 frankfurters, thinly sliced
1 medium onion, sliced
2 tablespoons butter
1 1/2 cups (6 oz.) pasteurized process cheese spread, cut into small cubes, divided usage
4 eggs
1 tablespoon flour
1/4 teaspoon pepper
1/4 teaspoon allspice
1/4 teaspoon dry mustard
2/3 cup milk
Paprika

Preheat oven and cookie sheet to 400°F. In large skillet, brown frankfurter slices and onion in butter. Set aside. Sprinkle half of cheese on bottom of pie crust. Cover with frankfurter and onion mixture. In small bowl, mix eggs, flour, pepper, allspice and mustard until well blended. Stir in milk and pour over frankfurter and onion mixture. Cover with remaining cheese. Sprinkle with paprika. Bake on preheated cookie sheet 15 minutes, reduce oven temperature to 325°F and bake 25 to 30 minutes or until golden brown.
Italino Meat Pie

"An Ethnic treat you're sure to love."

1 PET-RITZ Deep Dish Pie Crust Shell
1 1/2 pounds lean ground beef
1/3 cup chopped green pepper
3 tablespoons water
2 cans (8 oz. each) tomato sauce
1 can (4 oz.) mushroom stems and pieces, drained
1/4 teaspoon oregano
1/4 teaspoon basil
1/4 teaspoon garlic powder
1/3 cup Parmesan cheese
2 cups (8 oz.) shredded Mozzarella cheese, divided usage

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crust with fork. Partially bake pie crust on cookie sheet for 8-10 minutes. Cool. In large skillet, brown ground beef. Drain well. Add green pepper and cook 2 minutes. Stir in water, tomato sauce, mushrooms, oregano, basil, garlic powder and simmer 10 minutes. Sprinkle half of the Parmesan cheese over bottom of crust. Spread half of meat mixture over Parmesan cheese. Sprinkle 1 cup Mozzarella cheese over meat. Layer remaining meat and Parmesan cheese. Bake on cookie sheet 15 minutes. Sprinkle top with remaining Mozzarella cheese. Return to oven 5 minutes or until cheese melts.

Easy Chicken Pie

"Fixing a delicious dinner has never been this easy."

1 PET-RITZ Regular Pie Crust Shell
1 can (10 1/4 oz.) cream of celery soup
1 can (4 oz.) mushroom stems and pieces, drained
1/2 cup slivered almonds
1/4 teaspoon pepper
1/2 teaspoon ground sage
2 cans (5 oz. each) boned chicken with broth

Invert pie crust onto waxed paper. Let defrost until flat. Preheat oven to 350°F. In shallow 2-quart casserole, mix cream of celery soup, mushrooms, slivered almonds, pepper and sage. Stir in chicken with its broth. Cover with flattened crust. Cut slits for escape of steam. Seal well. Bake for 30 minutes or until golden.
Tropical Delight Pie

“Try this one for a different dessert.”

1 PET- RITZ Regular Pie Crust Shell
3 eggs
1 cup sugar
½ cup butter, melted
1 lemon
¼ cup raisins
¼ cup grated coconut
¼ cup coarsely chopped pecans

Preheat oven and cookie sheet to 375°F. In small bowl, beat eggs, sugar and butter together. Set aside. Grate yellow part of lemon rind. Squeeze juice from lemon to equal 2 tablespoons juice. In small bowl, combine lemon rind and juice with raisins, coconut and pecans. Stir into egg mixture. Pour into pie crust. Bake for 40 minutes, or until golden.

“Berried” Treasure Pie

“A new way to serve strawberries for dessert.”

1 PET- RITZ Deep Dish Pie Crust Shell
1 package (8 oz.) cream cheese, softened
2 tablespoons sugar
1 cup plus 2 tablespoons milk, divided usage
1 cup strawberries, hulled and sliced
1 package (3 ⅔ oz.) lemon flavor instant pudding and pie filling
1 cup PET® Whip Non-Dairy Whipped Topping, thawed, divided usage

Preheat oven and cookie sheet to 400°F. Prick bottom and sides of pie crust with fork. Bake pie crust on preheated cookie sheet for 12 to 15 minutes or until golden. Cool. In small bowl, beat cream cheese with sugar and 2 tablespoons milk until smooth. Spread evenly in bottom of pie crust. Arrange strawberries on cream cheese mixture. Prepare pudding mix with remaining 1 cup milk as directed on package for pie. Fold in PET Whip. Pour over strawberries. Chill until firm. Just before serving garnish with remaining PET Whip.
Each recipe in this cookbook was prepared and tested especially for use with one of these quality products from the PET-RITZ® Pie Crust Family.

PET-RITZ Regular 9-inch pie crust shells are available in two package sizes:

- 10 oz. size containing two crusts per package and the 25 oz. size containing five crusts per package.
- One PET-RITZ Regular Crust Shell will hold approximately 2\(\frac{2}{3}\) cups of filling.

PET-RITZ “Deep Dish” 9-inch pie crust shells are available in a 12 oz. package containing two crusts per package, one PET-RITZ Deep Dish Pie Crust Shell will hold approximately four cups of filling.

PET-RITZ 9¼” Pie Crust Shells are available in a 15 oz. package containing two crusts per package; one PET-RITZ 9¼” shell will hold approximately four cups of filling.

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