

## Sweet Corn and Tomato Quiche

*Recipe and Photo Courtesy of: Kim Byer of The Paper Apron: [www.PaperApron.com](http://www.PaperApron.com)*

### INGREDIENTS:

Butter or Oil for pie plate

1 1/4 cup grated Gruyere Cheese

1/2 Sweet Onion, chopped

3 to 6 Jalapenos/Banana Peppers seeded and minced (optional)

2 ripe Tomatoes, sliced thin

2 ears Sweet Corn, off the cob

2 T fresh Basil and extra leaves for chiffonade topping

4 Eggs

1 small can (5 oz.) Evaporated Milk

1/8 t freshly Ground Pepper

1/4 t Salt

### PREPARATION & METHOD:

Pre-heat oven to 350 degrees.

Grease a 9 inch pie plate with butter, cooking spray or oil. Layer the Gruyere cheese, then onion, peppers, and the slices of one tomato. Add the corn and top with slices of the second tomato.

In a medium-size bowl, crack four eggs and pour in one small can of evaporated milk. Add salt and pepper, whisk, and pour over vegetables.

Add basil and another grind of pepper.

Bake for 30 minutes or until center is set.

Smother cooked quiche with a fresh basil chiffonade and serve immediately.

*Serves six.*