

# *Roughley Manor*

## **Roughley Manor Quiche**

1/2 Pkg - Fresh shredded hash brown potatoes (Simply Potatoes or similar found in deli section) or frozen shredded potatoes.  
8 oz - Monterey Jack Cheese  
8 oz - Monterey Pepper Jack  
1/2 Cup - Mild Cheddar (Fancy shredded)  
2 - Eggs  
1/2 lb - Jimmy Dean Hot Sausage or similar  
1/2 cup - Milk  
1/2 - Green, yellow and red bell pepper (can eliminate yellow depending on price of peppers)  
9 Inch - Pie plate

Spray pie plate with Pam. Line plate with 1/2 package of potatoes (if you use frozen shredded potatoes, thaw enough to line plate by running warm water over frozen potatoes). Press firmly, lining sides and bottom evenly. Spray potatoes with butter flavored Pam. Cook in oven at 350 degrees for 20 minutes or microwave on high for 7 minutes.

While potatoes are cooking shred Monterey Jack and Pepper Jack cheese and combine them. Cook sausage until brown (be sure to cook thoroughly).

Slice bell peppers into very small diced pieces. Place in glass pie plate or bowl. Put small amount of water in bowl or plate and cover with plastic wrap. Microwave for approximately 7 minutes until diced peppers are soft.

Remove potatoes from oven or microwave. Put one layer, about 1/4 of shredded cheese over potatoes. Next spread bell peppers over the top and then spread sausage over the bell peppers. Then sprinkle 1/2 cup of mild cheddar over the bell peppers. Finally put the remainder of the shredded Monterey Jack and Pepper Jack cheese over the top, mounding it.

Next, mix into a "pouring" measuring cup; 2 eggs, 1/2 cup milk. Beat until blended. Pour evenly over the top of quiche.

Cook at 350 degrees for 30 minutes. Turn off oven and let set in oven for 15-30 minutes so quiche will set up.

Garnish with greenery and serve. Makes four to six servings.