

## Eggmobile Quiche

(makes 2 Quiches)

2 Tbs butter, plus extra to butter pie plates  
4 cups assorted shredded cheese (at least 2 kinds)  
8 Chaffin Family pasture raised eggs  
½ tsp salt  
¼ tsp pepper  
Pinch nutmeg  
½ tsp sugar  
3 cups half and half

Preheat oven to 340 degrees. Butter two nine inch, deep dish, pie plates. Sprinkle one fourth of the cheese in each pie plate, dividing kinds evenly. Set aside pie plates. In a mixing bowl with a wire whip on highest speed, whip eggs until frothy. On slow speed, add spices, turn mixer back up to med fast and whip well. Back on slow speed, add half and half slowly to egg mixture. Turn speed back to high and continue to whip until increased one third to half more in volume. Pour egg mixture slowly into pie plates, dividing in half. Sprinkle half of the remaining cheese into each pie plate on top of the egg mixture. Melt two Tablespoons butter. Drizzle one Tablespoon butter onto top of each quiche. Bake at 340 degrees for approximately 45 minutes until a knife inserted in the center comes out clean and top is very lightly browned. Remove from oven and allow to rest about half an hour or more. Serve warm. Each quiche makes 6 generous or eight normal servings. Store leftovers in the fridge. Organic cheeses, butter, and dairy will dramatically improve the quality and flavor of this quiche.