

Spanish Spinach Quiche      Karen's Kitchen

½ C butter or margarine  
10-12 eggs (per serving)  
½ C. flour  
1 tsp. Baking powder  
¾ tsp. Salt  
1 10oz pkg. Frozen, chopped spinach  
1 8 oz. Can green diced chilies  
2 cups small curd cottage cheese  
½ lb. Cheddar cheese, shredded  
½ lb. Jack cheese, shredded  
(or use 1 lb. Jack cheese)

Preheat oven to 400. Place butter in 13"x9"x2" pan  
In warm oven, just long enough to melt.  
Beat eggs in a large bowl.  
Mix flour, baking powder and salt in small bowl.  
Thaw spinach (in microwave for 4 minutes on high)  
and squeeze very dry. Add to egg mixture, along with  
chilies, butter and cheeses.  
Pour mixture into pan and bake 45-60 minutes at 350  
or until golden brown. Let stand 5 minutes to set.  
Cut into entrée sizes (10-12)  
Or 60 small hors d'oeuvres.  
(Note: I used 15 eggs and used a 10"x15"x3" pan.)