

## Pear & Brie Quiche



### *Ingredients*

One 9-inch deep dish pie crust

2 Tbsp. butter

1 large shallot, diced

1-1/2 Tbsp. brown sugar

2 pears, unpeeled, cored and sliced

4 oz. brie cheese, sliced

Salt and pepper to taste

3 eggs

1-1/2 cups milk

Fresh basil for garnish (optional)

### *Directions*

If using a premade frozen pie crust, place a cookie sheet on oven rack before preheating oven to 420° F.

Melt butter in a skillet over medium-high heat, then add shallot and brown sugar. Sauté until bubbly and brown. Add pear slices and continue to cook until pears are tender. Transfer mixture into the bottom of the pie crust. Tear off pieces of brie and distribute evenly over top. Season with salt and pepper; set aside.

Whisk eggs together with milk and pour into the pie crust over the pear mixture being careful not to overflow. Bake for 20 minutes then reduce temperature to 350° F and cook an additional 30 minutes or until top turns golden brown. Remove from oven and let set on cooling rack a few minutes before serving. Garnish with fresh basil if desired.