



BY BETTY KAISER
For the Sentinel

Cook's Corner

Real men and women eat quiche!

Spring has sprung! The birds at our house are bustling about while feasting on the worms they pull out of the ground. The trees are producing enough pollen to make me sneeze, and we can sit out on the porch and watch the grass grow. It's a great time to live in Oregon. In fact, it kinda makes me want to sing!

But this is a cooking column, and springtime also brings a desire for lighter mealtime fare. Out with the heavy casseroles, soups and stews! Our appetites are craving bright, crisp, citrusy flavors. Fresh asparagus, artichokes and other once-a-year produce items are suddenly must-have menu choices.

And that brings me to the subject of quiche. Once upon a time everyone in my gal-pal circle of friends had springtime luncheons, and we all ate quiche. Not anymore. Maybe we overdid it, because quiche seems to have fallen out of favor. It certainly fell off my radar.

Quiche is basically a savory custard made with milk (or cream) and eggs mixed with bacon, vegetables or cheese. It is poured into an open-faced crust, baked and served either warm or at room temperature. You want just enough eggs to set the milk, but not too many or it will become rubbery. You want the custard to wobble a bit as it comes out of the oven. It will set as it cools.

Today's first recipe is inspired by Martha Stewart. I happened upon her video of mini quiche making and thought, "What a great idea for an Easter appetizer." So if you're in charge of appetizers this year, give this one a try. I have included her "Pâte Brisée" recipe because the crust is as important as the filling. Store-bought won't do. The second recipe my friend Ruth Edens gave me back in the 1980s. It can be served for a lunch entree or a light dinner.

The saying used to be that "Real men don't eat quiche." Nonsense. Everyone loves a good quiche. Enjoy! And Happy Easter!

MINI SPRINGTIME QUICHES

Martha Stewart

1 bunch pencil asparagus
Coarse salt
Freshly ground pepper

1/2 cup milk
1/2 cup heavy cream
2 large eggs
1 large egg yolk
1 pinch freshly grated nutmeg
All-purpose flour
1/2 recipe Pâte Brisée (recipe follows)
3 oz. Gruyère cheese (can substitute Swiss)
2 oz. cooked ham

Preheat oven to 375 degrees. Bring a medium pot of water to a boil. Cut 3 inches from the tip-ends of the asparagus; reserving remaining stalks for another use. Generously add salt to boiling water. Add asparagus, and cook until just tender, about 2 minutes. Drain well. Cut into 1/2-inch pieces; set aside.

In a medium bowl, whisk together milk, heavy cream, eggs, yolk, and nutmeg. Season with salt and pepper. Strain through a sieve into a medium bowl; set aside.

On a lightly floured surface, roll out pâte brisée to slightly less than 1/8 inch thick. Use a 2 3/4-inch round cutter to cut out 24 rounds. Fit rounds into a 24-cup nonstick mini muffin tin. If the dough becomes too soft to work with, place in refrigerator to chill for 15 minutes. Divide half of Gruyère evenly between the lined cups. Top with ham. Divide milk mixture evenly between cups. Top each with 3 to 4 pieces of asparagus. Sprinkle with remaining Gruyère.

Bake until puffed and golden brown, about 30 minutes. Remove from oven; immediately remove quiches from muffin tin, and transfer to a wire rack. Serve warm or at room temperature.

PÂTE BRISÉE

2 1/2 cups all-purpose flour
1 tsp. salt
1 tsp. granulated sugar
2 sticks cold unsalted butter
1/4 cup ice water

Pulse flour, salt, and sugar in a food processor to combine. Add butter, and pulse until mixture resembles coarse meal, about 10 seconds. With machine running, add ice water in a slow, steady stream until dough just holds together (no longer than 30 seconds).

Shape dough into a disk, and wrap in plastic. Refrigerate for at least 1 hour (or

up to 2 days). Dough can be frozen for up to 1 month; thaw overnight in the refrigerator before using.

Note: Use this dough to make both sweet and savory pies

ZUCCHINI GREEN CHILI QUICHE

Pastry for 9" pie crust
3 cups coarsely grated, unpeeled zucchini
1 cup (7 ounces) green chilies
3/4 cup sliced green onions and tops
2 tablespoons butter
1 tablespoon flour
1 cup Monterey Jack cheese, grated
1 1/2 cup grated cheddar cheese
3 eggs
1 1/2 cups evaporated milk (i.e. canned milk like Carnation)
Salt and pepper to taste

Preheat oven to 400° F. Mix cheeses together and set aside.

Crust: Roll pastry a little thicker than for a regular pie. Trim top as for a single pie crust.

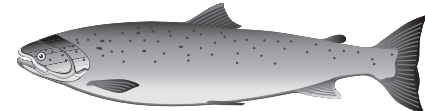
Prepare zucchini: Grate on a sheet of foil and sprinkle with salt. Let stand 30 minutes, then squeeze out moisture and blot dry. (This is an important step.) Rinse green chilies, drain and blot dry. Cook green onions slowly in melted butter about 1 minute. Stir in zucchini and heat only a few minutes, just until zucchini is glazed with fat. Blend in flour. Spread mixture in pie shell. Sprinkle with chilies and half the cheese.

Beat eggs with milk and season lightly with salt and pepper. Pour into pie shell and sprinkle with remaining cheese mixture. Bake at 400° for 15 minutes. Reduce heat to 350° and bake 20-25 minutes longer until custard is set and slightly puffy. Cool at least 15 minutes before cutting.

Note: I like to serve this with sour cream and salsa on the side.

Keep it simple and keep it seasonal! Betty Kaiser's Cook's Corner is dedicated to sharing a variety of recipes that are delicious, family oriented and easy to prepare. Contact her at 942-1317 or email bchatty@bettykaiser.com

The Kiwanis
Bohemia Sunrisers
are hosting a Salmon Feed



Friday April 10, 2015
6-8pm

Catholic Church
Tickets are \$15

Proceeds will fund scholarships for Cottage Grove Student Graduates **Special Guest Grant Thompson & Members of U of O Football Team**

Please join us for:
Salmon, Scalloped Potatoes, Salad, Bread, Dessert & Beverage
(Chicken Optional upon request)

No Host Bar Seating is Limited

Tickets Available
at the Bookmine

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No matter who you are, there's a place for you at Relay. Each dollar you raise will help save lives. How far will you go to make a difference in the fight against cancer?

Your reasons for walking in the Relay For Life are as unique and special as the story that motivates you. This is your opportunity to not only honor cancer survivors and remember people we have lost, but also to raise funds and awareness to help save lives. Because of your support, we are creating a world where cancer can't claim another year of anyone's life. You are helping create a world with less cancer and more birthdays!

Sign Up your Team TODAY!!

www.relayforlife.org/cottagegroveor

The next Team Meeting is
April 7th at 6:00pm
at the
Cottage Grove
Community Center



Join us for the
Relay For Life
South Lane County
June 19-20, 2015

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Ready to Go!
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"Made in the Grove"
Birdhouses & Feeders

541-942-3042

327 S. River Rd. • Cottage Grove



Congratulations! to our

Employee
of the
Month
**Sue
Miller**



Resident
of the
Month
**Bea
Schreiber**

for the Month of March, 2015

Magnolia Gardens 541-942-0054

1425 Daugherty Ave. • Cottage Grove

Worship Directory

WORSHIP WITH US

6th & Gibbs Church of Christ

195 N. 6th St. • 541-942-3822
Pastor: Aaron Earlywine
Youth & Families Pastor: Seth Bailey
Services: 9am and 10:30am
Christian Education
Nursery for pre-k - 3rd Grade
www.6thandgibbs.com

Calvary Baptist Church

77873 S 6th St • 541-942-4290
Pastor: Riley Hendricks
Sunday School: 9:45am
Worship: 11:00am
The Journey: Sunday 5:00pm
Praying Thru Life: Wednesday 6:00pm

Calvary Chapel Cottage Grove

522 E Whitaker • 541-942-6842
Pastor: Jeff Smith
Two Services on Sun: 9am & 10:45am
Wednesday Service 6:45 pm
Child Care 10:45am Service Only
Youth Group Bible Study:
Wed. 6:45 pm & Sat. 6 pm
www.cgcalvary.org

Center for Spiritual Living Cottage Grove

700 Gibbs Ave (Community Center)
Rev. Bobby Lee
Meets Sunday 3:00 p.m.
Info: 541-767-0182 (Mrs. "T")

Church of Christ

420 Monroe St • 541-942-8565
Sunday Service: 10:30am

Cottage Grove Bible Church

1200 East Quincy Avenue
541-942-4771
Pastor: Bob Singer
Worship 8:30am, 11am
Sunday School: 9:45am
Youth Group Mondays 6:30pm
AWANA age 3-8th Grade,
Wednesdays Sept-May, 6:30pm
www.cgbible.org

Cottage Grove Faith Center

33761 Row River Rd. • 541-942-4851
Lead Pastor: Isaac Hovet
www.cg4.tv
Sunday Service: 9am and 11am
Full Children's Ministry available

Delight Valley

Church of Christ
33087 Saginaw Rd. East
541-942-7711
Pastor: Bob Friend
Two Services:
9am - Classic in the Chapel
10:30am - Contemporary in the Auditorium

First Baptist Church

301 S 6th St 541-942-8242
Pastor: Steve Johnson
Sunday School: 9:30am
Worship: 11:00am
Come Worship with us

First Presbyterian Church

3rd and Adams St • 541-942-4479
Pastor: Rev. Bruce Cameron
Worship: 10:00am
Sunday School: 10:00am
www.cgpresbynews.com

Grove Community Church

77820 Mosby Creek Rd.
Cottage Grove, OR 97424
541-942-0123
Pastor: Bryan Parsons
Worship: 10:30 a.m.
Nursery: Infant - Pre-K
Kid's Church: K to 5th grade

Hope Fellowship

United Pentecostal Church
100 S. Gateway Blvd. • 541-942-2061
Pastor: Dave Bragg
Worship: 11:00am Sunday
Bible Study: 7:00pm Wednesday
www.hopefellowshipupc.com
"FINDING HOPE IN YOUR LIFE"

Living Faith Assembly

467 S. 10th St. • 541-942-2612
Pastor Rulon Combs
Sunday School All Ages 9am
Worship & Children's
Church 10:30 am
"The Bridge" Saturday Evening Service
6:00pm
Youth ABLAZE: Wednesday 6:30pm
Children's Breakout Class:
Wednesday 6:30pm

Non-Denominational Church of Christ

1041 Penoyer Ave * 541-767-0447
Preachers: Tony Martin & Robert Evans
Sunday Bible Study: 10:00am
Sunday Worship: 10:50am & 5:30pm
www.penoyeravccoc.com

Old Time Gospel Fellowship

103 S. 5th Street • 541-942-4999
Pastor: Herb Carson
Sunday Service: 10:00am
Sunday Bible Study: 6:00pm
We sing the old time hymns.

Our Lady of Perpetual Help and St. Philip Benizi

Catholic Churches
1025 N. 19th St.
541-942-3420 / 541-942-4712
Pastor: Roy L. Antunez, S.J.
Euch. Liturgies; Sat. 5:30pm
Sun. 10:30am
St. Philip Benizi, Creswell:
552 Holbrock Lane • 541-895-8686
Sunday: 8:30am

St. Andrews Episcopal Church

1301 W. Main • 541-767-9050
Rev. Lawrence Crumb
"Church with the flags."
Worship: Sunday 10:30am
All Welcome

Seventh-day Adventist Church

820 South 10th Street
541-942-5213
Pastor: Kevin Miller
Bible Study: Saturday, 9:15 am
Worship Service: Saturday, 10:40 am
Mid-week Service: Wednesday, 6:45 pm

Trinity Lutheran Church

6th & Quincy • 541-942-2373
Pastor: James L. Markus
Sunday School &
Adult Education 9:15am
Sunday Worship 10:30am
Comm. Kitchen Free Meal Tue & Thur
5:00pm TLC Groups
trinitylutherancottagegrove.com

United Methodist Church

334 Washington • 541-942-3033
Pastor: Jerry Steele
Worship: 10:00am
Adult & Sunday School: 9:00am
Comm. Dinner (Adults \$3, Kids Free)
Mon. 5-6:30pm
cottagegroveumc.org

"VICTORY" Country Church

913 S. 6th Street • 541-942-5913
Pastor: Barbara Dockery
Worship Service: 10:00am
Message: 11:00am
"WE BELIEVE IN MIRACLES"

Our Worship Directory is a weekly feature in the newspaper. If your congregation would like to be a part of this directory, please contact the Cottage Grove Sentinel at 541-942-3325.