

Coos Bay Quiche

FOR THE QUICHE:

1 pre-made pie crust (or homemade if you prefer)	chopped
1/2 lb Dungeness crab meat	3 lg eggs
1 T Old Bay seasoning	1/2 C mayonnaise
1/2 C shredded mozzarella cheese	1 T Dijon mustard
1/2 C shredded Swiss cheese	1 T Worcestershire sauce
1/2 C chopped spinach	1/2 C heavy cream
1/2 C chopped kale	1/2 C panko breadcrumbs
1/2 C chopped collard greens	1/2 C brewed Lemongrass-Orange Chickenrole tea (cooled)
1/2 C diced red bell pepper	1/4 t cayenne powder (to taste)
1/4 C chopped green onions	Salt and pepper to taste
1/4 C Oregon black truffles, finely	

PREHEAT THE OVEN: Preheat your oven to 375°F.

PREPARE THE CRAB MIXTURE: In a large bowl, combine the Dungeness crab meat, Old Bay seasoning, mayonnaise, Dijon mustard, Worcestershire sauce, panko breadcrumbs, and cayenne powder. Mix gently to avoid breaking up the crab meat too much.

PREPARE THE GREENS: In a large pot of boiling water, blanch the chopped kale and collard greens for 2-3 minutes until tender. Drain and immediately transfer to a bowl of ice water to stop the cooking process. Drain again and squeeze out any excess water. Set it aside.

PREPARE THE FILLING: In a large bowl, whisk together the eggs, heavy cream, and brewed Lemongrass-Orange Chickenrole tea until well combined. Stir in the shredded mozzarella, Swiss cheese, chopped spinach, blanched kale, collard greens, diced red bell pepper, chopped green onions, and finely chopped Oregon black truffles. Season with salt and pepper to taste.

ASSEMBLE THE QUICHE: Place the pre-made pie crust in a pie dish. Spread the crab mixture evenly over the bottom of the crust. Pour the egg and vegetable mixture over the crab.

BAKE THE QUICHE: Bake in the preheated oven for 35-40 minutes, or until the quiche is set and the top is golden brown. A knife inserted into the center should come out clean.

COOL AND SERVE: Allow the quiche to cool for a few minutes before slicing. Serve warm.

Oregon Berry Fruit Salad

1 C marionberries

1 C blueberries

1 C raspberries

1/2 C chopped toasted hazelnuts

1/2 C strawberries, hulled and quartered

1 T honey (optional, for sweetness)

1 T fresh mint leaves, chopped (optional, for garnish)

PREPARE THE BERRIES: Gently wash and dry all the berries. Hull and quarter the strawberries.

TOAST THE HAZELNUTS: In a dry skillet over medium heat, toast the chopped hazelnuts until they are golden brown and fragrant. Let cool.

COMBINE THE INGREDIENTS: In a large bowl, combine the marionberries, blueberries, raspberries, strawberries, and toasted hazelnuts. Drizzle with honey if desired and gently toss to combine.

GARNISH AND SERVE: Sprinkle with fresh mint leaves if using. Serve immediately or refrigerate until ready to serve.