

## Jalapeno Tomato Quiche

### Dough:

1 cup flour  
2 tbsp water  
Pinch of salt  
6 ½ tbsp butter, softened

### Filling:

3 medium tomatoes, diced  
Small onion, chopped  
¼ cup buttermilk  
3 eggs  
8 oz grated cheddar  
8 oz grated Monterey jack with jalapeno  
¼ lb butter  
Salt, pepper, nutmeg to taste

Preheat the oven to 350.

In food processor, place dough ingredients and pulse until blended. Press into a 10 inch nonstick quiche plate and refrigerate until firm.

Melt the butter in a skillet and sauté tomatoes, onions until onions are clear. Place in bottom of pie pan. Whip the eggs, add the buttermilk and seasonings. Add a layer of cheese to pan, and then pour some of the egg mixture on top. Repeat, ending with egg mixture. Bake for 45 to 50 mins.