

Spring King Boletes and Curly Dock Quiche



Spring King bolete mushrooms (*Boletus rex-veris*), curly dock (*Rumex crispus*), and shredded cheese make a quiche that will be a hit for that special brunch. Unfortunately, it is not the most attractive-looking quiche, but the taste is delicious. Maybe there is a way to decorate the top so it would be more appealing such as adding sautéed mushrooms and cheese. This recipe was baked for a friend and she said that it was the best tasting quiche she had ever eaten; a 5-star rating.

The Spring King bolete is one of the best gourmet wild mushrooms in the western United States. They have a nutty and slightly fruity flavor, and when they are young and firm, and maggot-free, they are one of my favorite boletes. In the field, they often don't become exposed and obvious to the eye until they are fully mature, but then they are probably bug ridden. Instead, try hunting for young ones, but that requires looking for bumps, sometimes called mushrumps, in beds of conifer needles covering the forest floor.

1 cup Spring King bolete mushrooms (*Boletus rex-veris*), chopped, that has been previously sautéed in butter, or use another fall bolete or chanterelles instead

1 cup sweet yellow onion, chopped

1 cup curly dock chopped; curly dock has been blanched previously* (could substitute with spinach)

5 large-sized eggs

1/3 cup Best Foods Real Mayonnaise

1/3 cup half/half (lactose-free, if possible)

1 cup sharp Cheddar cheese, shredded

1/2 teaspoon Sriracha hot chili sauce

1 frozen 9-inch deep-dish pie crust

1/2 teaspoon salt

1/4 teaspoon ground black pepper

Additional sautéed mushrooms and/or cheese for garnish

Preheat oven to 375 degrees. Coarsely chop the curly dock, mushrooms, and onions separately. *Remove the stems and blanch the curly dock leaves in water for 4 minutes or until any bitterness is gone. It might require a couple of changes of water. Remove and drain.

Sauté the mushrooms in salted butter until tender and slightly browned; set aside. Cook the onions in a skillet with salted butter on medium heat for about 10 minutes or until crisp-tender, stirring occasionally; set aside. Stir together the blanched curly dock with the sautéed mushrooms and onions and cook for another 5 minutes, blending the mixture. Put this mixture in the food processor and chop slightly. Set aside.

Beat the eggs, mayo, and half/half in a medium bowl until well blended. Stir in the above vegetable mixture and cheese. Then stir in the Sriracha

sauce, and the salt and pepper. Pour into the frozen pie crust. Place quiche on a cooking sheet in the oven and bake 50-60 minutes or until the center is set and the top is golden brown. Let stand about 10 minutes before cutting and serving. Garnish with additional sautéed mushrooms and/or cheese. Serve warm.

Servings: 1 pie serves about 6-8 people.

Note: If using frozen curly dock and/or frozen mushrooms**, thaw in the refrigerator the day before using, or place vacuum-packed bags in hot water to thaw before adding to this recipe. The curly dock should have been washed and then blanched before freezing and the mushrooms should have been sautéed in salted butter before freezing. Vacuum packing will ensure their freshness and taste. Drain any liquid from the curly dock before using in this recipe. Curly dock can be stringy if not chopped in a food processor.

**When vacuum-packing foods with liquids in the bag it is best to freeze first then vacuum-pack or the liquid will be pulled into the machine. Place the bags in the freezer at an angle so the liquid doesn't spill out.