



Quiche

Great for breakfast or dinner. Easy to make. I always make two and freeze one if we are not going to use it immediately.

Debbie Peterson shared this recipe with us. It was a dinner dish that she made when we visited. John and Jenn, both babies at the time would play together and stuff fistfuls of quiche in their mouths with great relish (and mess) when dinner time came.

Quantity	Ingredients	Preparation Notes
1	Frozen 9" pie shell	☛ Take one frozen nine inch pie crust, poke holes carefully around with a fork so that it does not bubble and bake for five minutes at 400 degrees.
2 Tbsp	Butter or Margarine	☛ Fry the bacon very crispy, and drain. Sauté onions in the fat. Set aside.
1/2 Lb	Bacon (May substitute Salami, Sausage or Ham etc. if desired)	☛ Cut 2 Tablespoons of margarine or butter into slivers and place in pie crust. The warmth should melt the butter.
1/2	Medium size onion chopped	☛ Tear the cheese into about 1" pieces and place on top of the butter.
3	Large (4" x 9" slices of Swiss Cheese (or 3/4 Cups of grated Swiss Cheese)	☛ Put the bacon and onion on top of the cheese
1 1/4 Cups	Milk or cream (2% is OK)	☛ Mix together liquid ingredients and spices.
1/2 tsp	Salt	☛ Pour while stirring into shell.
3	Large Eggs	☛ Bake at 375 degrees for 30 - 35 minutes or until solid.
1/2 tsp	Pepper	
1/2 tsp	Nutmeg	
	Options - add green pepper, chopped or small tomatoes	