

Bacon, Ham and Swiss Quiche

Prep Time: 25 minutes

Total Time: 55 minutes

Servings: Makes one quiche, serves 6

Ingredients

6 strips Sugardale Applewood bacon (code 0786)

1 cup onion, chopped

1 (9-inch) unbaked pie crust

1/2 cup Swiss cheese, shredded

1 1/2 cups heavy whipping cream

4 large eggs

1/2 tsp. salt

1/4 tsp. ground nutmeg

1/8 tsp. ground white pepper

1/2 cup Sugardale ham, diced (code 8710)



Instructions

1. Preheat oven to 350°.
2. Cook bacon in a skillet over medium heat until crisp. Remove from pan and drain on paper towels; crumble.
3. Drain all but about 1 Tbsp. of bacon fat from skillet. Sauté onion over medium heat in remaining fat until tender; about 4 minutes. Set aside.
4. Sprinkle crumbled bacon on the bottom of the unbaked pie crust. Top with the onion and shredded Swiss cheese.
5. In a medium bowl, whisk together cream, eggs, salt, nutmeg, and pepper until well blended. Stir in diced ham.
6. Pour mixture into pie crust and bake for 30 minutes or until center of quiche is set.

*Note: Make sure your pie pans are 9-inches or they will overflow!

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