

RECIPE

Quiche



Ready in **1 hour 20 minutes**

Ingredients

- 1 recipe for single pie crust
- 12 slices bacon
- 1 cup shredded swiss cheese (250 ml)
- ½ cup minced onion (80 ml)
- 4 eggs, beaten
- 2 cups homogenized milk (500 ml)
- ¾ tsp salt (4 ml)
- ¼ tsp sugar (1 ml)
- ⅛ tsp cayenne pepper (½ ml)

Preparation

1. **Make pastry.**
2. Preheat oven to 425 °F.
3. **Cook bacon in a large skillet, frying over medium heat until crisp. Pull out bacon and place on paper towel. Drain fat into metal container. When bacon is cool, chop coarsely. Sprinkle bacon, cheese and onion into pastry shell.**
4. **In a medium bowl whisk together eggs, cream, salt, sugar and cayenne pepper. Pour mixture into pastry shell.**
5. Bake 15 minutes in preheated oven. Reduce heat to 300°F, and bake an additional 30 minutes or until a knife inserted 1 inch from edge comes out clean. Allow quiche to sit for 10 minutes before cutting into wedges.