

BACON QUICHE (QUICK)

Last Modified: 12/20/2014

PREP: 30 Min
COOK: 30 Min
OVEN: 350

F EASY

SUE K'S-BREAKFAST

MAKES 6 SERVINGS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|---------------------------|----------|
| 8 | Slices | Thin Sliced Bacon | Crumbled |
| 3 | Large | Eggs | Beaten |
| 1 1/2 | Cups | Whole Milk | |
| 1/2 | Cup | Bisquick Mix | |
| 1/2 | Cup | Unsalted Butter | Melted |
| 1 +/- | Pinches | Fresh Ground Black Pepper | To Taste |
| 1 | Cup | Medium Cheddar Cheese | Shredded |

OPTIONAL INGREDIENTS

| | | | |
|-----|-----|-------------------------------------|-------------|
| 1/2 | Cup | Deli Ham | Fine Dice |
| 1/2 | Cup | Pork Sausage (Bulk) | Crumbled |
| 1/2 | Cup | Fresh Tomatoes | Fine Dice |
| 1/2 | Cup | Colored Bell Pepper (Seeded) | Fine Dice |
| 1/2 | Cup | Chives | Thin Sliced |
| 1/2 | Cup | Green Onions (Greens & Whites) | Thin Sliced |
| 1/2 | Cup | Fresh Broccoli Florets (Microwaved) | Chopped |
| 1/2 | Cup | Fresh Spinach (Microwaved) | Chopped |

PREPARATION

| | |
|----------------|--|
| OPTION | You may freely substitute other Breakfast type Meats or partially cooked Vegetables (microwaved) in place of, or in addition to the Bacon listed. Be careful that you do not add to the volume, more than the Pie Plate can hold. |
| CAUTION | Do NOT use any raw optional ingredients without cooking them first. |
| TOOLS | 1) Food Processor OR Blender 2) 9" Glass OR Ceramic Pie Plate 3) Aluminum Half Sheet Pan |
| PREP | DISH 1) Crumble the cooked Bacon and set it aside. 2) Shred the Cheddar Cheese and set it aside. 3) Preheat the oven to 350 degrees with a rack just below center. |
| 1 | In a food processor, thoroughly blend the Eggs, Milk, Bisquick, Melted Butter and Black Pepper. |
| OPTION | If adding in any optional Ingredients, fold them lightly into the Egg Mixture - Do NOT mix them in the food processor. |
| 2 | Pour the Egg Mixture into a 9 inch Buttered Pie Plate. Sprinkle the top evenly with the Crumbled Bacon and Cheddar Cheese. |
| 3 | Press the toppings lightly into the mixture and bake the Quiche for 30 minutes or until a knife inserted into the center comes out clean. Place a sheet pan large enough to catch any drippings on the rack just below the Quiche Plate. |
| 4 | Let it stand for 10 minutes to solidify. |
| SERVE | Cut it into 8 slices and serve while either hot or cold. |