

QUICHE

Shannon

comments

Everyone needs a quiche recipe, whether for a last-minute luncheon, or for a company breakfast. This is a basic recipe you can modify to include just about anything you want.

notes

Base pie can be made ahead of time then baked shortly before eating, or baked and reheated gently in the microwave before serving.

Allow 5-10 minutes out of oven before cutting up.
Preheat oven to 350 degrees.

Ingredients

prepare in advance

Have available

Frozen store-bought pie shell (or make your own)
4 eggs

Shred

1 C Swiss or cheddar cheese

Measure

1/4 tsp. salt
dash pepper
1 C heavy cream

Have available any two of:

1/2 C cooked, crumbled bacon
2 C broccoli florets, boiled 3 minutes then chilled to stop cooking
3/4 C frozen spinach, thawed, chopped, drained
3/4 C cubed ham
1/2 C sautéed mushrooms, drained
1/2 C sautéed onions, drained

Optional seasonings

1/2 tsp. basil
1/2 tsp. marjoram

Optional toppings

1/4 C chopped green peppers
chopped chives

complete recipe

Arrange choices of fillings, plus the cheese, in the frozen pie shell.

Beat eggs; add cream and seasonings and beat again.

Pour over the fillings.

Bake 350 degrees 45-50 minutes.

Done when knife comes out clean.