

Maine Arts Camp

Recipe: Breakfast Quiche

Chef: Charlie Limoggio CEC

Servings:

Quantity	Unit	Ingredient	Prep Notes
1	9 inch	Frozen deep dish pie shell	
6	Large	Eggs	
1	Cup	Swiss cheese	Or Gruyere shredded
12	Strips	Bacon	Cooked and crumbled
1	Cup	Half & half	
1/3	Cup	Onions	Chopped small
¼	Teaspoon	Kosher salt	

Thaw pie shell, then bake in a 425F oven until light brown (about 5 minutes). Cool on wire rack. Reduce oven temperature to 350F. Sprinkle cheese, bacon and onion into pie shell. Beat eggs, milk and salt until well blended. Pour over cheese, bacon and onion mixture. Bake 30 to 35 minutes until a knife inserted halfway between center and edge comes out clean. Let stand for 5 minutes before cutting. Refrigerate any leftover quiche

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.