



## Bacon, Egg & Cheese Quiche

This quiche is inspired by the flavors of a breakfast sandwich: crisp bacon, egg, and salty cheese. Using a sharp cheddar helps the cheese stand up to the assertive flavor of the bacon. It's perfect for breakfast, lunch, or dinner. Make it in advance and freeze it so you have a filling, homemade meal at the ready.

### Crust

Your favorite single pie crust recipe or our Classic Single Pie Crust, prepared

### Filling

- 3/4 pound bacon
- 1 large yellow onion, peeled
- 2 tablespoons butter
- salt and pepper
- 3/4 cup heavy cream
- 1/4 cup milk (whole, low-fat, or skim, your choice)
- 6 large eggs
- 1 1/2 cups grated Cabot Alpine Cheddar
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

### Directions

1. Preheat the oven to 375°F.
2. Roll the prepared crust into a 12" circle (to fit a 9" pie pan). Prick it all over with a fork. Bake the crust for 10 minutes, then remove it from the oven and set it aside to cool.
3. To make the filling: Cook the bacon in a frying pan until crisp. Let it cool on a paper towel-lined plate. Once cool, roughly chop it up.
4. Dice the onion into medium-sized pieces (about 1/2"). Melt the butter in a saucepan over medium heat and add the onion. Season to taste with salt and pepper. Cook until the onion has softened and is just starting to brown. Remove it from the heat and set it aside.
5. In a large bowl, whisk together the cream, milk, and eggs. Add the bacon, onions, cheese, salt, and pepper. Pour the mixture into the pie crust. Don't overfill! If you find you have too much filling, just leave a little out, baking it alongside the pie in a custard cup, if desired.
6. Bake the quiche for about 40 minutes. The edges should be golden brown and the center should feel just set.
7. Remove the quiche from the oven and let it cool on a rack. Serve warm, or at room temperature. Refrigerate any leftovers.
8. Yield: one 9" quiche.

### Tips from our bakers

- For an extra-pretty crust edge, see our illustrated tips: pie crust decorating basics.



### AT A GLANCE

PREP  
30 mins.

BAKE  
45 mins. to 55 mins.

TOTAL  
1 hrs 25 mins.

YIELD  
one 9" quiche

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