

Quiche recipe

Pre-heat oven to 350; take a two pie shells (deep dish); set one aside and keep the other inside its metal pan; poke many holes in the bottom of the pie shell with a fork; mix up 6 eggs with about 1/2 cup of half & Half and spices to your heart's delight (salt, pepper, garlic, etc.); pour mixture into pie crust; add veggies and/or meat to your liking (broccoli, spinach, ham, etc.); cover the quiche with the second pie crust, pinching the crusts together on the pan's edges. If you don't want the crust on top, cut some thin slices of butter onto the top of the quiche mixture (this will cause nice browning as it bakes).

Bake for about 60 minutes, although this is NEVER exact. Once you reach 60 minutes, start monitoring the quiche for signs of browning and (if there's a crust on top) bubbling. With no crust on top, it's fairly easy to tell when the quiche is done. With a crust, watch the bubbling and the browning. As the bubbling gets almost non-existent, the quiche is done. This may take some trial and error.

- Pie crusts
- 6 eggs
- half & half
- spices
- broccoli
- bacon
- cheese

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