

Asparagus-Bacon Quiche

Lynda Self

1 lb fresh asparagus cut into 1/2 inch pieces cooked al dente
6 - 8 slices of bacon cooked and crumbled
2 8-inch frozen pie shells thawed (I actually used 9 inch deep dish)
5 eggs
1-3/4 cups half & half milk
1/4 tsp nutmeg
1-1/2 to 2 cups of Swiss cheese shredded (I used 2 cups because of deep dish)

Preheat oven to 400 degrees.

Pre-bake crust if preferred according to package. Sprinkle bacon, cheese and asparagus into shell.

In a bowl beat together eggs, half & half, nutmeg and add salt and pepper to taste. Pour into shell.

(I placed the quiche on a tin foil covered cookie sheet to cook them because it helped to brown the bottom of the crust as well as makes it easier to get in and out of the oven.)

Bake uncovered 30-35 minutes.

Make sure the center is set by sticking knife in to check. Knife should be clean. Also be sure to check and cover edge of shell with tin foil if it gets too brown.

Sometimes I add other ingredients such as a few chopped green onions, or blend the cheeses such as adding some cheddar, mozzarella, or grated parmesan; just whatever I have on hand. I don't think it matters as long as its 1-1/2 to 2 cups of cheese as the recipe calls for.

I also set aside 4 whole asparagus spears (2 for each quiche) to place on top of quiche while cooking.

You can switch the ingredients around to make ham, tomato and onion quiche. I use 2 or 3 Roma tomatoes because they aren't as juicy and hold together better while cooking. Instead of bacon, put 1/2 cup of chopped ham, and about 1/4 cup finely chopped onions. I usually add some cheddar cheese to this recipe because it tastes good with the tomatoes and onion.