

Quiche

<http://userealbutter.com/2008/07/13/quiche-recipe/>

1 pie crust
3 eggs, beaten
1 1/2 cups milk
6 strips bacon, cooked and crumbled
1 medium onion, minced and sautéed
1 cup mushrooms, sliced and sautéed
1 head broccoli, chopped and blanched
1 1/2 cups gruyère, shredded
1 tbsp flour
1/4 tsp salt

pie crust

from Better Homes and Gardens New Cook Book

1 1/4 cups flour
1/4 tsp salt
1/3 cup shortening or lard
3-4 tbsps cold water

Mix together the flour and salt in a mixing bowl. Cut in the shortening until it is in pea-sized pieces. Sprinkle 1 tablespoon of water over the mixture and toss with fork. Repeat until all is moistened and form dough into a ball. Roll dough out on lightly floured surface, rolling from center to edges until about 12 inches in diameter. Press and form into a 9-inch pie plate.

Quiche: Line the pie crust with foil and bake at 450°F for 5 minutes. Bake another 5-7 minutes with the foil off. Remove from oven. Reduce oven to 325°F. In a large bowl, stir together the eggs, milk, onion, bacon, broccoli, mushrooms, and salt. In a separate bowl, toss the cheese and flour together. Add the cheese to the rest of the ingredients and mix well. Pour into pie crust and bake 35-40 minutes. Let quiche rest out of the oven for 15 minutes before serving. The flavor really improves if eaten the next day (which is why I make two quiches at a time).