
Parmesan Quiche

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Servings: 6

To prevent a quiche pie crust from becoming soggy, partially bake the pastry shell in a 425 degree oven for 15 minutes. Brush lightly with beaten egg white or yolk and return to the oven for 2 minutes. Pour the filling into the pastry shell just before baking.

1 ten-inch baked pie shell
4 tablespoons Parmesan cheese, grated
1/2 pound bacon, fried and crumbled
2 whole eggs
2 egg yolks
1 teaspoon Dijon mustard
1 teaspoon dry mustard
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
1/3 cup strained bacon fat
1/2 cup grated Parmesan cheese
2 1/2 cups scalded heavy cream
1/2 pound bacon (for topping), fried and crumbled
chopped parsley (for garnish)

Fill the pie crust with four tablespoons of Parmesan cheese and 1/2 pound of bacon pieces.

In a bowl, mix the eggs and egg yolks. Stir in the Dijon mustard, dry mustard, salt, pepper, bacon fat and 1/2 cup of Parmesan cheese. Add the cream and stir well. Pour the mixture into the pie crust.

Bake at 350 degrees for 25 minutes.

During the last 5 minutes of baking, scatter the other 1/2 pound of bacon pieces on top. Garnish with chopped parsley.

Breakfast

Per Serving (excluding unknown items): 307 Calories; 25g Fat (74.2% calories from fat); 18g Protein; 1g Carbohydrate; trace Dietary Fiber; 173mg Cholesterol; 999mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 3 1/2 Fat; 0 Other Carbohydrates.