

Becky's Crustless Quiche  
3/20/08

Heat oven to 325 degrees

Seasoned Crumb Crust:

Butter a pie dish.

Sprinkle about 1/3 cup seasoned bread crumbs over the bottom and sides and tap extra out (I have used Old London brand)

Bake crumb crust for 5 minutes

Filling:

6 slices bacon (I use that great Costco bacon that only needs to be reheated and cut into bits)

¼ c. sliced shallots or green onions or maybe red onion

1 c. cheese (I have used Tillamook cheddar or combinations of cheeses that I had on hand like swiss, cheddar, parmesan, jalapeno...whatever sounds good...it all seems to turn out)

3 beaten eggs

1 c. light cream (I have used Tillamook light sour cream)

½ tsp. salt

½ tsp. dry mustard

Optional: dash of ground nutmeg

To assemble:

Sprinkle grated cheese evenly over bottom of dish

Top with bacon and onions

Combine eggs, cream, salt, mustard, (nutmeg)

Pour over cheese

Bake at 325 degrees for 40-45 minutes until set. Let stand ten minutes before slicing

ENJOY!!!!