

# Rebecca's Quiche

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1 unbaked pie crust

8 - 12 slices of bacon, cooked and crumbled

1 cup shredded Italian Cheese mix or cheese of your choice

¼ cup shredded Parmesan cheese (optional)

4 eggs

2 cups half-and-half

Salt and pepper to taste

Place crust in 9" pie dish. Sprinkle with bacon, then cheeses.

In a large bowl, beat eggs; whisk in half-and-half, salt, and pepper.

Carefully pour egg mixture over bacon and cheeses.

Bake at 425° for 15 minutes; reduce oven to 300° and continue baking for 30 minutes or until a knife inserted near the center comes out clean.

Let stand for 5 minutes before cutting.

Bacon can be replaced with ham or cooked sausage.

To make a spinach quiche, thaw one box of chopped spinach. Squeeze dry; sprinkle on bottom of crust.