

## BACON AND SWISS CHEESE QUICHE

*This is a go-to recipe. Shared by Carolyn.*



**PREP:** 10 minutes (if you use cooked bacon)

**BAKE:** 15 minutes at 425 degrees. Lower to 300 degrees and cook for 30 minutes.

**SERVINGS:** 6

### INGREDIENTS:

9" round pie dish  
1 pkg. Pillsbury pie crust  
12 pieces of bacon, cooked crisply and crumbled  
1 C. shredded Swiss cheese  
1 medium chopped onion  
2 beaten eggs  
2 C. half and half  
1 tsp. salt  
1/8 tsp. red pepper  
1/4 C. Parmesan cheese  
1 pinch of sugar

### DIRECTIONS:

Preheat oven to 425 degrees.

Put piecrust in pie pan. Flute piecrust. Line piecrust with bacon, Swiss cheese and onion.

Mix remaining 6 ingredients in a mixing bowl. Pour mixture in pie pan.

Cook for 15 minutes at 425 degrees; continue cooking for 30 minutes at 300 degrees.