



## **Create-a-Quiche**

Makes one 9" Quiche

### CRUST

1 cup flour

1/2 teaspoon salt

1/3 cup Crisco

3-5 Tablespoons freezing cold water

Mix flour and salt. Cut in Crisco with a pastry blender or fork until it resembles coarse sand. Add the freezing cold water one tablespoon at a time until your dough forms a ball. DON'T overwork the dough! Roll out dough between 2 pieces of floured wax paper OR just press into pie pan.

### QUICHE

3 eggs

1 cup milk

1/2 cup half & half

1 teaspoon salt

1 cup cheese of choice (swiss, cheddar, gruyere)

1/4 cup veggies of choice (onion, asparagus tips, bell pepper, scallions)

1/4 cup cooked breakfast meat of choice (bacon, ham, crumbled cooked sausage)

Preheat oven to 450 degrees. Sprinkle cheese, meat and vegetables in the prepared pie crust. Beat eggs with with milk, half & half and salt. Pour into pie crust. Bake 15 minutes. Reduce oven temperature to 350 degrees and bake another 30 minutes.

Serve warm.