

Brunche Quiche

Shirley W Granda

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 cup flour
1/16 teaspoon pepper
3 to 4 tablespoons water
1/4 teaspoon salt
1/3 cup shortening*

FILLING

*1/2 pound sliced bacon
4 eggs, slightly beaten
4 slices cooked ham,
bologna or salami
1/2 teaspoon salt
4 ounces sliced Swiss,
Gruyere or Muenster
cheese
1 medium onion, chopped
1 1/2 cups milk
1/4 teaspoon nutmeg*

Preheat the oven to 450 degrees.

In a bowl, combine the flour, salt and pepper. Cut in the shortening until the particles are fine. Sprinkle water over the mixture while stirring with a fork until the dough holds together. Roll out on a floured board into a circle to fit a nine-inch pie dish.

In a skillet, fry the bacon until crisp. Drain and crumble. Saute' the onion in bacon fat until transparent. Place the ham slices on the bottom of a pastry-lined pie dish. Top with cheese slices, crumbled bacon and then onion.

In a bowl, combine the eggs, milk, salt and nutmeg. Pour carefully over the bacon mixture.

Bake for 15 minutes. Reduce oven to 350 degrees.

Bake for 15 minutes longer until lightly browned.

Cool for 15 minutes (during which time the "custard" will continue to set.)

Cut and serve.

Per Serving (excluding unknown items): 1619 Calories; 101g Fat (56.5% calories from fat); 51g Protein; 124g Carbohydrate; 6g Dietary Fiber; 898mg Cholesterol; 2085mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 1 1/2 Non-Fat Milk; 17 1/2 Fat.