

Bacon and Tomato Quiche

Nadean Ross

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 5

CRUST

1 cup unbleached all-purpose flour

1/2 teaspoon salt

1/3 cup shortening

4 tablespoons cold water

FILLING

8 slices lean bacon

2 large tomatoes, seeded

1 cup sharp Cheddar cheese, shredded

8 ounces cream cheese, softened

3/4 cup light cream

Preheat the oven to 450 degrees.

In a bowl, mix the flour and salt. Cut in the shortening. Stir in the water, one tablespoon at a time until the dough forms a ball. Roll out the dough on a flat surface. Place the dough in a nine-inch quiche pan. Pierce with a fork.

Bake the crust for 7 to 9 minutes or until lightly toasted. Cool.

Broil the bacon, reserving the fat. Set both aside. Slice the tomatoes one-inch thick. Remove the seeds and liquid with a small spoon. Set aside.

Sprinkle Cheddar cheese on the bottom of the crust. Place tomato slices on top of the Cheddar cheese. Top with bacon (left whole for style or crumbled for ease of cutting and eating).

Reduce the oven heat to 350 degrees.

In a bowl, beat the cream cheese until light. Add the cream and bacon fat. Mix thoroughly. Pour this mixture over the tomatoes.

Bake for about 30 minutes or until the cheese mixture is set.

Serve immediately.

Per Serving (excluding unknown items): 450 Calories; 44g Fat (86.4% calories from fat); 10g Protein; 5g Carbohydrate; 1g Dietary Fiber; 97mg Cholesterol; 507mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Vegetable; 8 Fat; 0 Other Carbohydrates.