

ArmadilloPepper.com
Bacon Quiche

Ingredients

- 12 bacon strips, fried
- 1 cup shredded Swiss cheese
- 1/3 cup onion, minced
- 4 eggs
- 2 cups Half and Half
- ¾ tsp salt
- ¼ tsp sugar
- 1/8 tsp red pepper (or your favorite [hot pepper sauce](#) from ArmadilloPepper.com's selection)
- pie crust

Instructions

1. Crumble bacon and combine it with shredded Swiss cheese and onion in bottom of pie crust.
2. In small bowl, combine Half and Half, salt, sugar and red pepper (or hot sauce). Beat until combined.
3. Pour over bacon, Swiss cheese and onion on crust.
4. Bake at 425 degrees for 15 minutes.
5. Bake another 30 minutes at 300 degrees.
6. Allow to set for 10 to 15 minutes before serving.

Courtesy of Marilyn, Independence, Kentucky

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