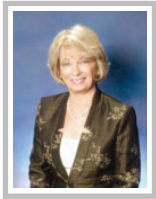


# WHAT'S COOKIN' ?

HOLIDAY PRINTABLE RECIPE, BON APPÉTIT!



## JAN'S DEEP-DISH BACON, MUSHROOM & ASPARAGUS QUICHE



### SERVINGS: 8

Bacon, mushroom and asparagus, oh my! These vegetables join forces in Jan's flavorful quiche perfect for the holiday season.

### FILLING INGREDIENTS

- 6 bacon slices, broke into smaller pieces
- 6 oz. Baby Portobello mushrooms, sliced
- 6-7 eggs
- 1 ½ cups Half & Half
- ½ teaspoon salt
- ½ teaspoon black pepper
- Sprinkle some nutmeg
- 1 teaspoon fresh or dried dill
- 2 tablesoon chopped parsley
- Several sundried tomatoes or thin tomato slices to decorate top and/or red pepper slices
- 1 cup grated Grueyre or Asiago cheese
- 1 tablesoon scallions, finely sliced, or sprinkle some chives

### DIRECTIONS

1. **Cook the bacon:** In a skillet over medium heat, cook the bacon for 5 to 6 minutes, or until lightly browned but not quite crisp. Drain on a paper towel-lined plate. Can be done the day before.
2. **Sauté the asparagus** in frying pan over low heat with water & little butter till al dente. Cook mushrooms with some butter in same pan and/or red pepper slices, add scallions, cool.
3. **Make the filling:** In a large bowl, whisk the eggs, then whisk in Half & Half, salt, pepper, parsley hot sauce and chives & dill if available. Sprinkle some nutmeg.
4. **Prepare Quiche dish** with prepared pie crust.
5. **Assemble the quiche:** Spread half of the grated cheese over the bottom of the crust and sprinkle the bacon, asparagus, mushroom (leave several asparagus spears for decoration) on top. Sprinkle with the scallions. Pour  $\frac{3}{4}$  the filling over the ingredients. Sprinkle remaining cheese. Decoratively place the remaining asparagus spears, sundried tomatoes/red pepers on top. Cover with remaining filling. Poke all items to get covered with the filling.
6. **Bake the quiche:** Preheat oven temperature to 375°F. Transfer the baking sheet to the oven and bake for 45 minutes. Check to see if the cheese on top has browned, and if so, cover loosely with foil.
7. **Continue baking** for 15 to 20 additional minutes, or until the edges are set and the center is still a little wobbly. *Total baking time is 60 to 65 minutes.* If quiche is still slightly wobbly, leave in oven with heat turned off. You can even crack the oven door open slightly using a pot holder.
8. **The quiche is done when** a toothpick inserted into the center of the quiche comes out clean. Remove from rack to cool for at least 2 hours before slicing.
9. **Cool the quiche:** Transfer the pan to a wire rack and cool for at least 2 hours before slicing.

