

Farm Quiche

Llamas.....the other hummer



Ingredients

- 9 inch pie crust, baked in deep pie pan or dish
- 3 eggs, beaten
- 1 cup half and half
- Pinch (or so) ground nutmeg
- Pinch cayenne pepper
- Salt and pepper to taste
- 5 slices bacon (ham, sausage, or vegetables may be substituted)
- Diced fresh broccoli (I like a lot, use your own judgment)
- 2 green onions or onions to taste—chopped
- Other vegetables (tomatoes, cauliflower, spinach, mushrooms, etc) as many as you can squeeze in and still have room for the eggs.
- 1/2 lb shredded cheese (use your favorite or mix several types)

Cook bacon until crispy, crumble and set aside to cool. Steam broccoli if necessary but not quite until completely cooked. Place bacon on bottom of pie shell, and cover with 1/2 of the cheese. Add the vegetables and cover with remaining cheese.

In medium bowl, whisk eggs, half and half, nutmeg, cayenne, salt and pepper. Pour into pastry shell (add cheese on top if you like).

Bake in preheated 450° oven for 15 minutes, reduce heat to 350° and bake for an additional 45 minutes. Test center for doneness. Cool and serve. Very, very yummy.



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