

Bacon and Egg Quiche

Pie Crust:

$\frac{2}{3}$ cup all-purpose flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{4}$ cup shortening	$\frac{1}{8}$ cup water

Place flour in a small mixing bowl and cut in the shortening. Add salt and water and mix with a spoon until a soft dough forms. Roll out the dough into a circle and place in a 4 inch tart dish. Trim off excess dough and crimp the edges of crust.

Filling:

2 strips of bacon	1 egg
$\frac{1}{2}$ tablespoon butter	$\frac{1}{4}$ cup milk
$\frac{1}{8}$ cup onion, minced	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ teaspoon garlic, minced	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{4}$ cup mozzarella cheese	1 pat butter, melted

Fry bacon until crisp. Drain off grease, cool on paper towel, and crumble. Saute onion and garlic in butter over medium-low heat until onions are soft. Spoon onions and garlic into pie shell and sprinkle with bacon and cheese. Whisk together egg and milk. Stir in salt, pepper, and melted butter. Pour egg mixture over the cheese in the pie crust. Bake in 350 degree oven for 30 minutes or until center has set.

Yield: 2 servings. 409 calories per serving.