Anna Cole

Intermediate

Protein

Henderson County

Farmer's Quiche

Ingredients:
1 1/2 cups Cherve
1/2 cup diced bacon
3 eggs
1 cup milk
1/4 teaspoon salt
1/4 teaspoon ground dry mustard
1 (9 inch) unbaked pie crust
2 tablespoons chopped fresh parsley, for garnish
2 tablespoons chopped pimento peppers, garnish

Directions:
Preheat oven to 400 degree Fahrenheit. Spread cheese around the bottom of the crust. sprinkle bacon over the cheese.

In medium bowl, combine eggs, milk or cream, and then add salt and mustard powder. Beat until smooth and pour over cheese and bacon. Remove foil and plastic wrap. Put foil around edge of crust to protect it.

Bake in the preheated oven for 60 minutes or until filling is set and crust is golden brown. Garnish with parsley.