

# Quiche

unbaked 8" inch pie crust

4 slices of bacon

1¼ cups sharp Cheddar cheese, grated

½ cup Monterey Jack cheese, grated

2 Tb. flour

4 eggs, lightly beaten

1/3 cup half-and-half

1/4 cup finely minced onion

2 oz. (¼ cups) canned, diced green chile peppers, drained

**1.** Preheat oven to 350° Fry bacon in a skillet. Cook over medium high heat until evenly brown and crispy. Drain, crumble and set aside.

**2.** Place crust in an 8 inch pie pan (the smaller Marie Callendar size). Sprinkle bacon inside of crust. In a small bowl, combine Cheddar cheese, Monterey jack cheese and flour. In a separate bowl, beat together eggs, cream, onion and green chiles. Add cheese mixture; stir well. Pour egg & cheese mixture into pie crust.

Bake in preheated oven for 60 to 70 minutes, until set. Let stand 10– 15 minutes before serving. May be refrigerated and reheated to serve the next day.