



## A Quiche for Picky Eaters

### Description



Enter for the **Taste of Home Cooking School ticket giveaway** [here](#). I hope youâ€™ll join me for a night of fun and cooking inspiration!

I love just about any type of Quiche. Normally I try to make one that has vegetables in it, but not everyone in my family likes the same vegetables. Iâ€™m sure many of you are familiar with having at least one picky eater in your family. I gave up long ago trying to please everyone, and I donâ€™t make separate dinners. My motto is, if you donâ€™t like it find something else to eat. My daughter has eaten her fair share of Kraft Easy Macâ€™s for dinner. Thankfully sheâ€™s now more adventurous with her food choices and grew tired of eating the same thing.

One thing my whole family does love is breakfast for dinner every now and then. I cut this recipe for Quiche Lorraine out of *Taste of Home* magazine years ago. It was submitted by Marcy Cella Lâ€™™Anse from Michigan. Itâ€™™s pretty basic so even your kids should enjoy it. The main ingredients are eggs, bacon, half-and-half and Swiss cheese. The original recipe gives instructions for making your own crust which Iâ€™™ve included, but I used a store-bought deep dish pie crust. I like to take shortcuts when I can. I donâ€™™t think Iâ€™™ve ever made a homemade crust. Iâ€™™m curious, do you make your own pie crust or buy it? Iâ€™™ve heard pie crusts are pretty easy to make. I may have to add make a pie crust to my ever growing list of things to make.

### A Quiche for Picky Eaters

Recipe Type: breakfast

Author: Dawn at Joyfulscribblings.com

Serves: 6

An easy Quiche even the pickiest of eaterâ€™™s will love.

### Ingredients

- Crust:
- 2 cups all-purpose flour
- 1/2 tsp salt
- 3/4 cup butter-flavored shortening
- 3 to 4 tbsp cold water
- Filling:
- 12 bacon strips, cooked and crumbled, (I buy the already cooked bacon to save time)
- 4 eggs
- 2 cups half-and-half cream
- 1/4 tsp salt
- 1/8 tsp ground nutmeg
- 1 1/4 cups shredded Swiss cheese

### Instructions

1. Combine flour and salt in a mixing bowl.
2. Cut in shortening with pastry blender until mixture resembles peas.
3. Add water, a little at a time, until dough comes away from the bowl.
4. Form dough into a ball.
5. Divide in half.
6. On a lightly floured surface, roll half of dough to fit a 9-in. pie plate.
7. Transfer to pie plate.
8. Trim and flute edges. Chill.
9. Wrap remaining dough; chill or freeze for another use.
10. For filling, sprinkle crumbled bacon in the chilled pie crust.
11. In a bowl, beat eggs, cream, salt and nutmeg.
12. Stir in cheese and pour into crust.
13. Bake at 425 degrees for 15 minutes.
14. After the 15 min. I put some foil around the edges of the pie crust so it doesnâ€™™t get too dark.

15. Reduce temperature to 325 degrees continue to bake for 30-40 minutes or until a knife inserted near the center comes out clean.
16. Let stand 10 minutes before cutting.

**Date Created**

2013/10/09

**Author**

queenie

*default watermark*