

Paigel

QUICHE

12 slices bacon, fried and crumbled. drain

$\frac{1}{2}$ cup chopped ham..sauted..(optional)

$\frac{1}{2}$ cup chopped onions

2 cups milk

1 cup Bisquick Baking Mix

4 eggs

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$\frac{1}{4}$ teaspoon salt

Dash of pepper

1 cup cheese... $\frac{1}{2}$ swiss... $\frac{1}{2}$ cheddar, grated.

Heat the oven to 400*. Lightly grease pie plate, 10 x 1 $\frac{1}{2}$ " deep. Sprinkle cheese, bacon and onion in pie plate. Beat

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remaining ingredients until smooth. Pour into pie plate. Bake until golden brown & knife inserted halfway between edge and middle comes out clean. (35 to 40 min.) Let stand 5 min. Refrigerate any left over. To shorten prep. time, prepare ingredients night before.

Crab Quiche

6 oz. frozen crab
1 tbsp. sherry
1 cup light cream
1 tbsp. butter
1 tbsp. dried minced onion
1 tsp. salt
 $\frac{1}{4}$ tsp white pepper
4 eggs beaten
2 cups shredded
sewers & cheese
1 9" pie crust
1 tbsp sherry

Thaw frozen crab on low $2\frac{1}{2}$ minutes.

Let stand 5 minutes. Drain. Sprinkle

1 tbsp. sherry over crab meat. Set aside.

In a 4 cup measure, combine light cream,

butter, salt, onion, suet and white pepper.
Heat on high 3 minutes. Slowly stir in
beaten eggs. Reserve $\frac{1}{4}$ cup cheese for
topping. Sprinkle remaining cheese over
bottom of baked crust. Crumble marinated
meat over cheese. Carefully pour in cream.
Sprinkle remaining cheese on top and 1 tbsp
of sherry. Rotate dish twice. Cook on low
10 minutes. Brown 4-5 minutes. Makes 8 servings.

CHICKEN SPINACH QUIC

- 1 cup (4 ounces) shredded cheddar cheese, *divided*
- 1 unbaked pastry shell (9 inches)
- 1 cup diced cooked chicken
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1/4 cup finely chopped onion
- 2 eggs
- 3/4 cup milk
- 3/4 cup mayonnaise*
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

Sprinkle 1/4 cup cheese into the pastry shell. In a bowl, combine the chicken, 1/2 cup spinach, onion and remaining cheese (save remaining spinach for another use). Spoon into pastry shell. In a bowl, whisk the eggs, milk, mayonnaise, salt and pepper; pour over the chicken mixture.

Bake at 350° for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 15 minutes before cutting. **Yield:** 6-8 servings.

*Editor's Note: Use a good quality mayonnaise.