

RECIPE

BBC Quiche

Serves **8-10 people**

Ingredients

- 9 eggs
- 1 1/2 cups heavy cream
- 2 cups (give or take) shredded cheddar cheese
- 1 1/2 cups fresh steamed broccoli
- 6 slices cooked bacon
- 1 tsp salt salt
- ½ pepper

Preparation

1. Steam the broccoli, according to package directions (Or sauté it with a pat of butter until soft in a frying pan).
2. Cook the bacon according to the package directions, either on the stovetop or on a baking sheet until crispy.
3. **Gently lay the piecrust in a buttered deep-dish pie pan. Gently prick the bottom of the pan with the tines of your fork a few times.**
4. **Sprinkle the broccoli, bacon, and cheese in the pie crust. Pour the egg and cream mixture over slowly.**
5. Bake at 350 for 55 minutes to one hour, or until the middle is set. Let it rest 10 minutes before cutting. Enjoy!