Quiche Your Way

The Sugared and Spiced Kitchen

http://thesugaredandspicedkitchen.blogspot.com

1 9-inch pie crust, deep dish works best (again, I ALWAYS use a homemade crust)
6 eggs
1 C. milk (I use 2%)
1/4 t. dried thyme
1/4 t. dried parsley
1/4 t. salt
1/8 t. black pepper
3/4 C. grated cheese (cheddar, swiss, asiago, etc.)
3/4 C. diced onions
1 C. cooked and chopped bacon or chopped ham
Other add-ins

Preheat oven to 400 degrees. Press pie crust into pan or use prepared crust. Place pie pan on a baking sheet lined with foil to catch spills.

Sprinkle cheese, meat, and vegetables in the bottom of the pie shell. Place Set aside.

Mix together eggs, milk, and spices with a whisk, mixer, or blender until thoroughly combined and frothy. Pour mixture into prepared shell very carefully. Do not overfill.

Bake for 45 - 60 minutes or until golden brown and filling is set.

Allow quiche to rest for 5 - 10 minutes before cutting and serving.