

## **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.