

Ham and Swiss Quiche
Yield: 2 - 9-inch Quiche

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



| Count | Weight | Volume | Ingredient |
|----------|--------|---------|---------------------------------|
| | 12 oz | | Bacon, Applewood Smk 1/2" Slice |
| | 12 oz | | Ham, 1/4" Diced |
| | 8 oz | | Cheese, Swiss Shredded |
| 1 Large | | | Onion, Sweet Julienne |
| 8 Each | | | Eggs, Large |
| | | 1 Cup | Milk |
| | | 3/4 Cup | 1/2 & 1/2 |
| | | 1/4 Cup | VooDoo Chef Mojo |
| | | 1 Tbs | VooDoo Chef Dust |
| 2 Each | | | 9-inch Pie Shells |
| | | 2 Tbs | Bacon Fat |
| 8 Slices | | | Salami, cut into Half Moons |

How to:

1. In a large sauté pan, slowly cook the bacon until crisp. Remove to paper towel lined plate.
2. Using some of the fat rendered from the bacon (about 1/4 cup), caramelize the onions.
3. Divide the ham evenly between the two pie shells.
4. Do the same with the Swiss cheese, crisp bacon, and caramelized onions.
5. In a large bowl, whisk the eggs, milk, half and half, VDC Mojo, and VDC Dust until fully incorporated. Pour evenly into each pie shell.
6. Place eight half-moon slices of salami atop each filled pie covering the entire top of the pie.

7. Bake in a preheated 350-degree oven for 45 minutes.
8. Remove from oven and let set for 10 minutes before serving.

Notes:

You can also make this in advance and refrigerate until service. For service, cut into individual portions and reheat individually in the microwave for approximately 1 minute.