

BISQUICK QUICHE

<u>INGREDIENT:</u>	<u>FOR 9x13 PAN</u>	<u>TO SERVE 100</u>
Bacon	1 1/2 lbs.	15 lbs.
Shredded Swiss Cheese	2 cups	20 cups (5 lbs.)
Chopped onions	2/3 cup	7 cups
Milk	4 cups	40 cups (2 1/2 gal.)
Bisquick	1 1/2 cups	15 cups
Eggs	8	80 (7 doz.)
Salt	1/2 tsp.	5 tsp.
Pepper	1/4 tsp.	2 1/2 tsp.

HINT: Saute onion in oil.

Fry, cool and crumble bacon. Spread in the bottom of the pans. Spread shredded Swiss cheese and chopped onions over bacon.

Blend the following together for 1 minute: milk, eggs, Bisquick, salt and pepper.

Pour over bacon, cheese and onions. Bake at 350 degrees for 45-55 minutes. Be careful not to burn the top.