

## Bacon Cheddar Quiche – from a recipe by Donna Mullins from A Southern Soul

6 Servings

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1 (9 inch) frozen pie crust for deep dish pan  
½ lb. bacon – cooked and chopped.  
6 large eggs  
½ cup milk  
½ cup sour cream  
2 tablespoons crushed crispy fried onions.  
½ teaspoon salt  
½ teaspoon pepper  
8 oz. grated sharp cheddar cheese.  
4-5 oz grated white cheddar cheese.  
2 teaspoons grated Parmesan cheese

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### Directions:

Preheat oven to 350 degrees. Place pie tin on a cookie sheet to avoid any spillage. In a large bowl, whisk eggs until light and fluffy. Add milk, sour cream, onion, salt, pepper and mix until blended.

Layer grated cheddar cheeses in pie pan. Pour egg mixture over cheese. Sprinkle chopped bacon over top of quiche.

Bake in oven for 40 minutes. If quiche is still rather jiggly, cook for a longer time. (We often have to cook it for an hour before we can achieve the non-liquid state.)

Sprinkle Parmesan cheese over quiche and bake for another 5 to 8 minutes – checking for doneness. If crust gets too dark, cover with tin foil for remaining time. Remove from oven and let rest for 10 minutes before serving.

We usually do a double batch as the pie crusts are sold in pairs. This meal freezes well, so you can freeze one.

## Shopping List – Bacon Cheddar Quiche

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1 (9 inch) frozen pie crust for deep dish pan

1 lb. bacon

Eggs

Milk

Sour cream

Crispy fried onions

Salt

Pepper

Sharp cheddar cheese

White cheddar cheese

Parmesan cheese