

Tobey's Quiche

1 crust pie pastry

4 eggs

1 cup heavy cream

1 cup half and half

healthy pinch salt

pinch pepper

Roll pie dough out, fit into quiche dish. Bake in 450 degree oven for 5 minutes until barely light tan if desired, but not necessary.

Beat eggs with whisk, season with salt and pepper, add heavy cream and half and half. Sprinkle fillings as below into bottom of pie crust. Pour egg mixture gently over fillings. Bake at 425 degrees for 15 minutes, then lower heat to 300 degrees and bake for an additional 30 minutes. Remove from oven and let set for 10 minutes before cutting.

Fillings:

Quiche Loraine:

Sprinkle in the bottom of the pie crust:

1 cup coarsely grated swiss cheese

8 slices crisp cooked bacon, crumbled

½ cup carmelized onions

OR

Sprinkle 1 cup coarsely grated swiss or cheddar cheese in the bottom of the crust, with one or more of the following:

Choice of the following:

½ cup cooked asparagus

½ cup cooked zucchini

½ cup chopped precooked ham

½ cup cooked lobster cut in small pieces

½ cup caramelized onions

You are only limited by your creativity when choosing fillings for your quiche!!!