

# Bacon, Egg, and Cheese Quiche

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*The classic breakfast combination of bacon, egg, and cheese. This is always a popular quiche flavor. Make it anytime for a family favorite. Serves 8.*

## Ingredients:

1 cup cooked and chopped bacon  
1 cup shredded cheddar cheese  
1 dozen eggs  
1 quart cream  
1 teaspoon Worcestershire sauce  
1 teaspoon Tabasco sauce  
1 teaspoon salt  
1 teaspoon pepper  
1 sheet frozen puff pastry or pie dough, thawed

## Directions:

1. Preheat oven to 350F.
2. In a large bowl beat together all the ingredients except the dough.
3. Line a 9 inch springform pan with the dough and cut off any excess. Use the excess to fill any holes in the edges.
4. Pour the eggs mixture into the pan.
5. Wrap the top of the pan tightly in foil and bake for 3 hours, or until puffed up and golden.
6. Let cool completely and chill overnight in the refrigerator.
7. Remove the quiche from the pan and cut into 8 pieces. Re-heat in the oven at 350F on a baking sheet until heated through, about 10 minutes.

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