

Bacon & Eggs Quiche



Crust

- 1 (16 ounce) package frozen hash browns, thawed
- 5 tablespoons butter, melted
- 2 tablespoons canola oil
- 1/2 cup chopped sweet onion
- 2 tablespoons grated Parmesan cheese
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic powder

Filling

- 4 to 6 cups shredded Colby Jack cheese
- 4 to 6 green onions, sliced
- 2 (12 ounce) packages bacon, cooked and crumbled

Egg Filling

- 12 to 14 eggs
- 1/2 cup half and half cream
- 1/3 cup chopped fresh chives
- 1/4 cup chopped fresh parsley
- 1/8 teaspoon onion powder
- 1/8 teaspoon salt
- 1/8 teaspoon ground cayenne pepper

In a lightly greased 10 x 14 inch baking dish, combine hash browns, butter, canola oil, onion, Parmesan cheese, parsley, and garlic powder. Mix well and press into bottom and 1 1/2 inches up sides of pan. Bake crust at 425 degrees for 20 minutes. Remove from oven and set aside.

Cover crust with cheese, green onions, and crumbled bacon.

In a large bowl, combine eggs, half and half cream, chives, parsley, onion powder, salt, and cayenne pepper. Mix well. Pour egg mixture over filling.

Reset oven to 350 degrees and bake quiche for 35 minutes. Remove from oven and let stand for 5 to 10 minutes prior to serving.

Serves 6 to 8

Cook's Note: Cook and crumble bacon prior to assembling quiche. For a quick and easy method, layer bacon in a 9 X 13 inch baking dish. Bake at 350 degrees for 1 hour, turning every 15 minutes.