

Bacon and Cheddar Quiche

A classic quiche with crispy bacon and sharp cheddar cheese, enhanced with the smoky flavor of Chad's Smokey Bourbon Blend tea.

PREP TIME: 30 minutes

COOK TIME: 40 minutes

CRUST:

1 1/2 C all-purpose flour

1/2 C butter, chilled and cubed

1/4 C cold water

FILLING:

1 C cooked bacon, crumbled

1 C sharp cheddar cheese, shredded

1/2 C green onions, sliced

1/2 C brewed Chad's Smokey Bourbon

Blend tea, cooled

3 lg eggs

1/2 C heavy cream

1/2 C milk

1/2 t salt

1/4 t black pepper

PREHEAT THE OVEN to 375°F.

MIX THE CRUST INGREDIENTS in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

BAKE THE CRUST for 10 minutes, then let it cool.

WHISK THE EGGS, Chad's Smokey Bourbon Blend tea, cream, milk, salt, and pepper together.

COMBINE THE BACON, cheddar cheese, and green onions, then spread evenly in the crust.

POUR THE EGG MIXTURE over the bacon and cheese.

BAKE THE QUICHE for 30 minutes, or until set.

COOL SLIGHTLY before serving.