**Crustless Quiche Lorraine**

Shelia Creswell

Served at the September 13, 2022 Five Hills Board Meeting

Serves 10

INGREDIENTS:

8 large eggs

2 cups half and half

1 teaspoon salt

½ teaspoon freshly ground black pepper

6 shakes of Tabasco sauce

2 scallions (white and tender green parts), finely chopped

8 strips bacon, cooked until crisp, drained on paper towels, and crumbled

3 cups (12 oz.) finely shredded Swiss cheese

INSTRUCTIONS:

1. Preheat oven to 350 degrees. Coat a 10-inch pie pan with nonstick cooking spray.

2. In a large bowl, whisk together eggs, half and half, salt, pepper, and Tabasco. Stir in the scallions, bacon, and cheese, whisking until blended.

3. Pour the quiche batter into prepared pan and bake until a knife inserted into the center comes out clean and the quiche has puffed up above the rim of the baking dish, 40 to 50 minutes.

4. Serve warm or at room temperature. If made ahead of time, quiche can be reheated for 20 minutes at 350 degrees.