

Quiche Lorraine for Freezer Cooking

Ingredients

1 pie crust, 9-inch, uncooked
6 bacon slices, crisply cooked
6 oz swiss cheese, shredded
1 1/2 c half-n-half or light cream
1/2 t salt
1/4 t nutmeg
1/2 c cubed cooked ham
1/4 onion, sliced
4 eggs

Instructions

Prepare pie crust. Sprinkle crumbled bacon and cheese on the bottom of pie crust. Put remaining ingredients in blender container. Blend on high for 10 seconds; blend until onion is mixed but do not over-blend.

Pour into pie crust over bacon and cheese.

To freeze: flash freeze pie and container on cookie sheet. When frozen, cover with aluminum foil and seal in jumbo freezer bag.

To prepare: thaw quiche completely before baking. Bake in preheated oven at 350-degrees for 30 minutes, until top is golden brown and mixture is set. Serve warm