



MEAT LOVERS QUICHE

Ingredients

- 1 single-crust pie dough, homemade or store-bought
- 6 large **Carson Valley Meats** Eggs
- ½ cup milk
- ¼ tsp salt
- 1/8 tsp ground black pepper
- 4 slices bacon, cooked and crumbled
- 1 cup **Sinclair Family Farm** pork breakfast sausage
- ½ cup diced leftover **Sinclair Family Farm** Glazed Ham Christmas dinner*
- 2 large green onions chopped
- 1 cup shredded cheese

**See page 7 for our Glazed Ham Christmas Dinner Recipe*

Method

1. Preheat oven to 425°F. Press crust into a 9-inch quiche pan, prick crust, and bake until lightly browned, about 10 minutes.
2. In a large bowl whisk together the eggs, milk, salt, and pepper. Sprinkle the bacon, sausage, ham, green onions, and cheese evenly on top of the precooked crust. Pour the egg mixture on top.
3. Bake for 20 minutes until the center is set and a toothpick comes out clean. Allow it to cool slightly before serving.

Adapted from Barbra Bakes