

Most Wanted Quiche Recipes



Your Favorite Dishes At Your Fingertips

Most Wanted Quiche Recipe



Table of Content

1. Apple-Bacon Quiches Recipe	4
2. Asparagus Ham Quiche Recipe	6
3. Asparagus & Blue Cheese Quiche Recipe	7
4. Bacon & Double Cheese Quiche Recipe	8
5. Bacon Cheese Quiche Recipe	10
6. Basic Custard Quiche Recipe	11
7. Basic Quiche Recipe	13
8. Beefy Quiche Recipe	14
9. Beverly's Spinach Quiche Recipe	15
10. Bologna Quiche Cups Recipe	16
11. Brie & Red Pepper Mini-Quiches Recipe	17
12. Brie Quiche Recipe	18
13. Broccoli Quiche Recipe	19
14. Broccoli Quiche Or Canapes Recipe	20
15. Broccoli Cheese Quiche Recipe	22
16. Broccoli- Crab & Cheddar Quiche Recipe	23
17. Brunch Quiche Recipe	24
18. California Quiche Recipe	26
19. Carrot Quiche Recipe	28
20. Carrot-Tofu Quiche Recipe	30
21. Cathe's Crawfish Quiche Recipe	31
22. Cheese & Vegetable Quiche Recipe	33
23. Cheeseburger Quiche Recipe	34
24. Chicken & Spinach Quiche Recipe	35
25. Chile Shrimp Quiche Recipe	36
26. Chili Quiche Recipe	38
27. Chorizo Quiche In Cornmeal Crust Recipe	39

Table of Content

28. Light Chicken Quiche Recipe	41
29. Liz's Tomato Quiche Recipe	43
30. Low Carb Egg Quiche Recipe	44
31. Mexican Green Chili Quiche Recipe	45
32. Mexican Quiche Recipe	47
33. Mexican Quiche Recipe II	48
34. Tofu Quiche Recipe	49
35. Microwave Vegetable Quiche Recipe	51
36. Mini Mushroom Quiche Recipe	52
37. Miniature Seafood Quiches Recipe	54
38.. Miniature Shrimp Quiches Recipe	56
39. Mini-Quiches Recipe	58
40. Mort's Quiche Recipe	59
41. Quiche Lorraine Verte Recipe	63
42. Mushroom & Sweet Pepper Quiche Recipe	64
43. Quiche Loraine Recipe	65
44. Mushroom Crust Quiche Recipe	67
45. Mushroom Crust Quiche Recipe II	68
46. Mushroom Quiche Recipe	69
47. No Crust Potato Quiche Recipe	70
48. No Fuss Tuna Quiche Recipe	71
49. Onion Cheese Quiche Recipe	72
50. Onion Quiche Recipe	73
51. Onion- Cheese & Bacon Quiche Recipe	74
52. Party Quiches Recipe	75
53. Peperoni-Vidalia Onion Quiche Recipe	77
54. Pizza Quiche Recipe	79
55. Polly's Fiesta Quiche Recipe	81

Apple-Bacon Quiches Recipe

Ingredients:

2-1/4 c of flour; sifted

1-1/2 tsps of salt

3/4 c of shortening

4 pcs of eggs (large)

1 pc of egg (separated)

1 Tbsp of butter (or margarine)

1 c of bacon (Canadian); diced

2 c of apples (red); sliced thinly

1 Tbsp of flour

1-3/4 c of half-and-half

1/8 tsp of nutmeg

1/4 tsp of caraway seeds

1/2 tsp of mustard (dry)

1 c of shredded cheese (Swiss)

5 Tbsps of milk (cold)

Most Wanted Quiche R

Instructions:

Combine one teaspoon of salt and (sifted) flour; add shortening and cut till mixture turns pea-sized particles. Sprinkle five tablespoons (cold) milk and add more till dough becomes stiff.

Shape them into six balls and roll each onto a slightly floured surface to 6 inch rounds. Fit onto 5-inch (tart) pans; make sure to fit securely.

Pierce fork onto the dough. Lightly beat one white of egg; brush onto sides and base of the shells. Place inside the oven and bake 425 degrees F for 15 mins.

Melt the butter then cook bacon for one min. Add slices of apples then cover; cook for 10 mins till translucent and tender.

Beat the four eggs along with the remaining yolk then add half-and-half, flour, nutmeg, mustard, remaining salt, and caraway; mix thoroughly.

Divide evenly and sprinkle the cheese onto the shells. Add bacon and apples then pour the mixture of eggs. Bake inside the oven 375 degrees F for half an hour. Let it cool for a while then serve.