

From Real Estate to Recipes!
FEBRUARY'S FEATURE RECIPE

Asparagus Quiche

(My daughter Jessica just made this and loved it!)

Ingredients:

1 pound fresh asparagus
(trimmed & cut into 1/2" pieces.)
10 slices Bacon
2 (8 Inch) unbaked pie shells
1 egg white, lightly beaten
4 eggs
1 ½ cups half-and-half cream
¼ tsp ground nutmeg
Salt and Pepper to taste
2 cups shredded Swiss Cheese

Note: Makes 2 Quiche

Directions:

Preheat oven at 400°.

Place Asparagus in a steamer over 1 inch boiling water and cover. Cook until tender but still firm, about 2-6 minutes. Drain and Cool.



Place bacon in large deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, set aside.

Brush pie shell with beaten egg white. Sprinkle crumbled bacon and chopped asparagus into pie shells.

In bowl, beat together eggs, cream, nutmeg, salt and pepper. Sprinkle swiss cheese over bacon and asparagus. Pour egg mixture on top of cheese.

Bake Uncovered in oven until firm, approximately 35-40 minutes. Cool to room temperature until serving.