

VIDALIA ONION-BACON QUICHE

Ingredients:

2 unbaked 9" deep dish Pastry shell (frozen)
6 tbsp Butter
8 cups Vidalia Onions, chopped
1 tsp Salt & Pepper
12 slices Bacon, cooked & crumbled
2 cup each light Cream and Sour cream
8 Eggs, lightly beaten
4 cups Swiss cheese, grated
4 tbsp grated Parmesan cheese

Directions:

Preheat oven to 350°.
Bake frozen Pie shell per directions.
In large skillet, sauté Onions in Butter until translucent.
Add Salt & Pepper.
In large bowl, beat Eggs.
Stir in Cream, Sour Cream and Cheese.
Add Onions and Bacon, and pour into Pie shells.
Bake at 350° for 20 minutes.