



Tomato and Bacon Quiche

This is an easy recipe to make and serve for a special brunch or dinner. The chopped basil perfectly compliments the tomatoes and the bacon gives a wonderful additional level of flavor. Thyme and parsley are other herbs that can be added to this recipe and/or used in place of the basil.

Ingredients

1 - 9 inch refrigerated pie crust - baked for 10 minutes in a 375 degree oven;
3 slices of bacon fried crisp and crumbled over the bottom of the baked pie crust;

Place on top of the bacon:

2 cups of chopped tomatoes (drain any excess liquid);

Sprinkle over the tomatoes:

2 Tblspns chopped fresh basil;
1 tsp salt;
1/8 tsp pepper;
1/2 tsp sugar;
4 scallions, chopped;

Spread over the tomatoes:

1/2 cup grated Swiss cheese;
1/2 cup grated cheddar cheese;

Combine:

2 eggs, slightly beaten;
2 Tblspns flour;
1 cup light cream,

Pour over the above mixture over the cheese and bake at 375 degrees for 40-45 minutes or until set. Cool for 5 minutes before serving.