

MUSHROOM AND SWISS CHEESE QUICHE

1 C Mushrooms, thinly sliced
1 ½ T butter
2 slices bacon, diced
1 cup Swiss cheese. Shredded
1 onion, minced
2 C heavy cream
½ t dry mustard
½ t dried thyme
½ t pepper
4 eggs, lightly beaten

Sauté mushrooms and onions in butter 3 minutes. In another pan, sauté bacon until crisp and drain on absorbent paper. Add Eggs to bowl, lightly beat, stir in cream, then stir in mushrooms, bacon, cheese and onion, thyme, mustard, and pepper. Pour mixture into pie shell. Bake at 375F for 35 – 45 Min.