



Grandpa Hicks' Recipe of the Week

Country Kitchen Quiche



Ingredients

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| 8 slices bacon | 1/4 teaspoon dried thyme |
| 1 small onion, chopped | salt and pepper to taste |
| 4 eggs | 1 (9 inch) unbaked pie crust |
| 2 tablespoons milk | 1/4 cup shredded mozzarella cheese |
| 2 tablespoons all-purpose flour | 1/2 cup shredded Cheddar cheese |
| 1 teaspoon dried parsley | |

Directions

1. Preheat oven to 350 degrees F.
2. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain (reserving 1 tablespoon of grease) crumble bacon and set aside. Heat reserved bacon grease in skillet and saute onion until soft.
3. In a large bowl, beat together eggs, milk, flour, parsley, thyme, salt and pepper. Add bacon, onion, mozzarella and cheddar cheese; mix well. Pour mixture into pie crust.
4. Bake in preheated oven for 45 minutes, or until lightly brown on top and firm in the middle. Serve warm.

Featuring Our Own Imported Cheddar & Mozzarella

Our **Quebec Vintage Cheddar** is an extra-sharp Cheddar with a smooth texture, full-bodied flavor and tangy finish. Not as crumbly as some cheddars, making it easier to work with.

Our Italian **Buffalo Mozzarella** is a fresh, stringy-textured cheese with porcelain-white color, an extremely thin rind and delicate taste.

