

Canadian Bacon & Sun Dried Tomato Quiche

Rose Product used: Canadian Bacon



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For the Pastry Shell:

Use your favorite home made or frozen pie dough

1 egg well beaten with a few tablespoons of water and 1/2 teaspoon of sugar

Aluminum foil and beans or pie weights

For the Quiche:

3/4 up Rose Canadian Bacon cut into chunks (cut up slices can be used if stick type is not available)

1 1/2 oz sun dried tomatoes chopped into small pieces

1/4 to 1/2 cup chopped spinach leaves

1 clove garlic finely minced

3 tbs red wine vinegar

4 eggs

1 tbs all purpose flour

1 cup half & half

1 cup shredded swiss or gruyere cheese

1/4 cup grated parmesan cheese

1/2 tsp salt

fresh ground black pepper

Cayenne pepper

Roll out the pie dough on a floured surface to about 13 inches in diameter. It should be about 1/8 inch thick. Lightly press into a 9 inch pie plate or Quiche pan and trim excess. Pierce the bottom of the dough with a fork in several places. Place in refrigerator to rest for at least 20 minutes.

Preheat oven to 450°. Line the dough with aluminum foil. Add the beans or pie weights and bake for about 8 minutes. Carefully remove the foil and weights, brush with the egg wash and continue

Quiche (con't)

baking for about 4 or 5 more minutes. Do not let pastry get browned. Remove the pastry from the oven and allow to cool slightly while assembling the filling. Reduce oven temperature to 350°.

Place the garlic in a small saucepan along with the wine vinegar and tomatoes and cook over medium heat till tomatoes soften. About 4 or 5 minutes. While tomatoes are cooking, lightly beat the eggs, add the flour and half & half. Mix well. Stir in the cheeses, Canadian Bacon pieces and spinach. Remove the softened tomatoes from the liquid, drain slightly and stir into the filling. Add the salt, a few grinds of black pepper and a dash of cayenne pepper. Pour the filling into the pastry shell - it will come to within 1/4 inch of the top. Bake the quiche in the top 1/3 of the oven for about 45 minutes or until



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filling is set and top is slightly browned.

Hint: If crust starts to get too brown before filling is set - place a strip of aluminum foil around the edges to protect.

