

## McConnell Quiche – Courtesy of Carole

### Ingredients:

1 Pillsbury ready to use unfoldable piecrust from the Pillsbury dough display case (they come 2 in a box, which is why I generally make 2 quiches at a time; leftover quiche is great to eat, breakfast, lunch or dinner!)

Alternately bake piecrust from scratch if you are so inclined, Suzy Homemaker 😊

8 Whole Eggs

1/3 Cup Sour Cream (approx.)

1/4 Cup Milk (approx.)

1 1/2 Tablespoons Season Salt (approx.)

Your choice of:

15(or more) Slices of Cooked Bacon crumbled into not too small pieces (or a jar of Hormel Real Bacon Bits or Pieces will do in a pinch)

OR 1 1/2 Cups (or more) of Cooked Ham

OR 1 Large can of drained all White Meat, Chicken, shredded well

OR Probably sausage or some other kinda meat of your choice would work too I'd imagine

OR Perhaps some of all or some of the above – Live dangerously! 😊

A whole BUNCH of grated cheeeeese, glorious cheese! I personally like to use about half regular mild or medium cheddar mixed with bout half of a Colby/jack combo, you use what you like best.

Okay first...preheat your oven to 350ish...not 375 but the high end of 350

Then, open your pie crust, after you waited the 15 minutes it says to bring to room temp or microwaved it for like 20 secs on level 2 defrost...push it into the pie pan, best to use one with reasonably high sides, your basic cheapest version of Pyrex ones or metal pie tins are too small...needs high sides and glass is better than metal. Poke several rows of holes in the bottom with a fork and stick it in the preheated oven for bout 5 minutes...remove then dump about half of the meat of your choice into the bottom of your pie crust and cover it with a mess of cheese then back in the oven for another 5 minutes or so until the cheese is melted over the meat good enough for it to stay on the bottom of the crust when you pour the egg stuff on it.

Meanwhile...back at the ranch...mix up your egg stuff while the crust is doing its first 5-minute bake or while the oven preheats, you choose...

Best way is to use a Tupperware 2 cup size Quickshake container, break eggs into it, add a glob of sour cream, almost to the top but not quite, then put in the mixing disk and add the season salt and fill with milk right to the brim...there's room for it to mix into the top...make sure the seal is completely sealed, and the cap last, also sealed tight...then shake WELL (over the kitchen sink, just in case, is always a good idea!), there should still be SMALL chunks of sour cream you can see in it but mostly all blended together pretty good.

Then pour bout half of it over the cheesed and meated crust and then sprinkle bout half the remaining meat and cheese over that then carefully pour the rest of the egg stuff on it and top with rest of meat and more cheese and bake it for bout 35-35 minutes or so, until it looks done, golden brown not too jiggy in the middle but not overbrowned or completely unjiggy...its very scientific, as you can tell.

Then eat it! 😊

Enjoy! 😊