

CRUSTLESS QUICHE



Another quick and easy meal on its own, or as a good side dish for a BBQ. Also makes a nice lunch when cold.

Preparation time: 15 minutes

Cooking time: 35 - 40 minutes

Enough for 6-8 people

- 8 Eggs
- $\frac{1}{2}$ cup Milk
- $\frac{1}{2}$ cup Thickened Cream
- 2 diced small Onions or 6 Shallots
- 2 heaped cups Diced Bacon
- 2 cups Grated Cheese
- 1 cup tinned or defrosted Corn Kernal
- 1 cup SR Flour
- Dash of Salt and Pepper
- Handful of finely diced Parsley

Preheat oven to 180C. Grease a large deep pie dish or 2 shallow dishes. Beat all Eggs in a bowl, add Milk and Cream and mix well. Add all other ingredients and mix well.

Place it all in the pie dish, and bake until nicely browned, 30 - 45 minutes, depending on the dish sizes. Serve hot or cold.