

Sample Recipe

One of the many tempting, easy to prepare recipes in *Haunted Lighthouses...Ghostly Tales Cookbook*

Breakfast Quiche

The owner of a restaurant where I was a chef asked me to develop something a little different to offer the breakfast crowd, and I created this. I used the baked potatoes leftover from dinner. You can do the same or bake in advance.

Serves 4-6 Preheat oven 350°

1 unbaked 9" pie shell
3 strips lean bacon
1 medium onion, finely diced
3 cups real Cheddar cheese, grated
2-3 small baked potatoes, skins on-cooled
3 eggs
3 teaspoons all purpose unbleached flour
1 teaspoon granulated garlic
1 cup Half & Half
2 Tablespoons chives

Cook bacon until very crisp, but not burned, in a medium skillet. Add onion and cook until translucent. Place half the cheese in bottom of pie shell, add crumbled bacon, onion and potatoes, top with remaining cheese. Whisk eggs, garlic and Half & Half until well blended. Pour over quiche. Sprinkle top with chives. Bake about 45 minutes or until knife inserted in center comes out clean.

Serving suggestion: *Serve with fresh fruit sprinkled with cinnamon sugar.*

NOTE: *Every recipe includes a serving suggestion.*

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