

Shawn's Autumn Farmers' Market Quiche

(Serves 6-8)

Shawn is a self-taught pie maker and chef. He also grows vegetables, selling them at the local Farmers Market every weekend of our short summer season. When not doing either of these things Shawn writes about food.



(We make this with broccoli from the garden and eggs straight from our chickens, but you can also visit your local farmers market for the freshest ingredients in season).

Ingredients:

- 1 Vermont Mystic pie shell - (bake according to the directions on the box)
- 2 large eggs
- 1 cup heavy cream
- 2 strips bacon, fried crisp and crumbled
- 1/4 cup lightly steamed broccoli (cut very small)
- 1 cup grated extra sharp cheddar
- 1/8 teaspoon nutmeg
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- pinch cayenne pepper

Directions:

Preheat oven to 350 degrees.

Distribute bacon evenly in pie shell. Cover bacon with 2/3 of the grated cheese. Distribute steamed broccoli evenly on top of the cheese.

Combine the eggs and cream with nutmeg, salt, pepper and cayenne and beat vigorously until frothy. Pour this mixture gently into the pie shell.

Top with the remainder of the cheese and bake until the top is golden brown. Serve hot or cold.