

Big bubba quiche

Adopted from "cheesy jalapeno quiche"
www.ifood.tv/recipe/cheesy_jalapeno_quiche

Ingredients

½ pound cooked ham, cubed
4 slices of bacon, cooked crisp and crumbled
1 cup shredded Swiss cheese
1 cup shredded cheddar cheese
¼ cup chopped onion
1 med tomato, chopped
2 Tbl fresh mushrooms, chopped
Jalapenos, sliced and seeded (to taste)
1 Tbl dried parsley flakes
1 9" pie crust (a deep dish works best)
4 eggs, beaten
1 tsp dry mustard
½ cup sour cream

Taking it from there ...

1. Layer the ham, bacon, Swiss and cheddar cheeses, onion, tomato, 'shrooms, and jalapenos in pie crust.
2. Sprinkle parsley over the top.
3. Combine eggs, mustard and sour cream—mix well.
4. Pour over other ingredients.
5. Bake for 35-45 minutes—or until filling is set (don't forget to cover the crust to avoid excess browning).
6. Take out of oven and let stand for 5 to 10 minutes.