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# Bacon Wrapped Mini Quiche Lorraines

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Internet address:



- 12 pieces thick-sliced bacon
- 8 large eggs
- 2 cups heavy cream
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 6 shakes of Tabasco sauce
- 2 whole green onions, white part and a little of the tender green
- 3 cups Gruyere cheese, finely shredded

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>

## Servings: 12

1. Cook bacon until cooked, but not at all crisp. This can be done in a 400° F oven for 7-8 minutes. Drain on paper towels.
  2. In a large bowl whisk together the eggs, cream, salt, pepper and Tabasco. Stir in scallions, then using a flat whisk, add the shredded cheese. Cover and chill.
  3. Preheat oven to 350°F.
  4. Coat the inside of 12 muffin cups with nonstick cooking spray, arranging the bacon against the wall of each cup.
  5. Pour the quiche batter into the muffin tins, (they'll be quite full) and bake them until a knife inserted into the center comes out clean and the quiche has puffed up above the rim of the muffin tin, about 15 minutes. NOTE: you can bake this about half way the day before, cover and chill (or freeze for up to 6 weeks), bring to room temp and reheat, covered with foil in a 350° oven for about 20 minutes. Can be served warm or at room temperature.
- SUBSTITUTIONS: you can use other cheeses and meat combinations: white Cheddar and ground sausage; Cheddar and smoked sausage or Havarti/dill cheese with bay shrimp.

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Per Serving (excluding unknown items): 372 Calories; 33g Fat (79.8% calories from fat); 17g Protein; 2g Carbohydrate; trace Dietary Fiber; 236mg Cholesterol; 533mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat.