

Open-Faced Quiche

Serves 3

Ingredients:

- 3 Wolferman's® 1910 original recipe signature English muffins
- 3-4 strips bacon
- 1 egg
- 1/3 cup cream
- 1/2 tsp salt
- 1/2 lb Gruyère cheese, grated
- Pinch nutmeg
- Pinch cayenne

Directions:

Slice muffins in half. Carefully scoop the center from each half, leaving outside intact.

Brush with melted butter, then toast.

Fry bacon until crisp and drain on paper towel.

Beat egg with cream and seasonings. Pour egg mixture over grated cheese and mix well. Spread cheese and egg mixture on muffins.

Crumble bacon over the top and broil briefly (don't allow to burn). Serve immediately.

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