



Lindsay presents:
"Quiche & Tell"

You'll want to tell the world about this meal to remember. Because it puts delicious romance into Sunday (or any day) brunch. The secret is Lindsay Olives. They add a mellow, nutlike flavor to this quick and easy quiche recipe. And they're guaranteed to help you fall in love at first bite. An olive is just an olive... unless it's a Lindsay.®



LINDSAY QUICHE & TELL

- | | |
|--------------------------------------|---|
| 1 1/2 cups whipping cream | 1/4 pound Swiss cheese, shredded (about 2 cups) |
| 1/2 cup buttermilk | 2 tablespoons sliced green onions |
| 4 eggs, lightly beaten | 1 can (6 ounces) Lindsay large pitted, ripe olives, drained |
| 1/4 teaspoon salt | 1 pastry-lined 9-inch pie plate or quiche dish (unbaked) |
| Dash pepper | |
| 1/4 pound bacon, cooked and crumbled | |
- Heat cream and buttermilk; whisk in eggs and seasonings. Stir in cheese, bacon, onions and Lindsay olives. Pour into pastry shell. Bake in 375° oven 30 to 35 minutes, until custard is set and golden. Garnish with chopped parsley, if desired. Makes 6 servings.