

# Pumpkin Quiche

Recipe shared by Linda Carpenter, former Somethin' Pumpkin Cooking Contest winner



## Ingredients

- 3 large eggs
- 1 can (15-oz.) solid-pack pumpkin
- 1 small can (5-oz.) evaporated milk
- 1/2 lb. bacon strips, cooked and crumbled
- 1/2 cup sliced mushrooms
- 1/4 cup onion, finely chopped
- 1/4 cup green pepper, finely chopped
- 1/2 cup grated Parmesan cheese
- 1 tbsp. all-purpose flour
- 1 (9 inch) unbaked deep-dish pie crust, homemade, refrigerated, or frozen

## Directions:

1. Preheat oven to 375 degrees.
2. In a large bowl whisk eggs, pumpkin, and milk until blended.
3. Stir in bacon, mushrooms, onion, and green pepper.
4. Toss cheese with flour, stir into egg mixture.
5. Pour into pie crust and bake on a lower oven rack, 50-60 minutes or until a knife inserted in the center comes out clean.
6. Let stand 15 minutes before serving.