

# Potato & Vegetable Pizza

(quiche—no pastry; serves 6)

## INGREDIENTS

1.1 lb. potatoes  
.5 oz butter (15 g)  
1/2 pint cream (284 ml)  
4 oz bacon (125 g)  
5 oz cheese, grated (150 g)  
1 lb stir fry vegetables (450 g)  
3 eggs  
salt  
pepper

## DIRECTIONS

- Cook potatoes, mash and add grated cheese and press into an oven dish.
- Heat the butter in a pan, add the vegetable and cook until they are soft. Spread the vegetables out on the potato base crust.
- Beat the cream and eggs together, add salt and pepper and pour over the vegetable mixture.
- Cook for 40 minutes at 375° F (180° c) until brown.



# Bacon & Cream Cheese Deviled Eggs

1 dozen hard boiled eggs  
1/2 lb cooked bacon  
1 package softened cream cheese  
1/2 cup mayonnaise  
3 tbs yellow prepared mustard  
cayenne pepper to taste  
1/2 tbs worcestershire sauce  
salt & pepper to taste

Prepare eggs, cool and peel. Cut lengthwise, put yoke part in mixing bowl and mash. Add softened cream cheese, mayo, mustard, worcestershire sauce and cayenne pepper. Blend till smooth with mixer or food processor then add finely chopped bacon, mix well. Add to egg halves sprinkle with paprika chill overnight (if you can wait that long) Enjoy!!!

