

Claire Palmer
Sacramento, CA

Claire's Sunday Morning Special

1 (9 inch) Sunny Select Pie Crust
8 slices Sunnyside Farms Bacon
3 tablespoons minced dry onion
1 (6 ounce) package Precious Whole Milk Mozzarella, grated
4 Eggland's Best Eggs (2 whole eggs plus 2 yolks)
1 ½ cup Sunnyside Farms Sour Cream
½ teaspoon powdered mustard
1 (14.5 ounce) can asparagus spears, drained, cut in ½ inch pieces
2 tablespoons Sunnyside Farms Butter, melted
1 teaspoon garlic salt
2 tablespoons parsley, chopped

1. Preheat oven 375 degrees F.
2. Microwave bacon slices until crisp; crumble and add to pie crust.
3. Arrange asparagus in pie crust; sprinkle with dry onion and cheese.
4. Combine whole eggs and yolks, sour cream, and mustard. Mix well. Pour over asparagus into crust.
5. Add garlic salt to melted butter; pour over eggs. Sprinkle with parsley.
6. Bake for 35 minutes.

Serves 6.