



# Quiche Lorraine - Filling

## Prep/Production Recipe Development

Scale to **0.5** Lbs.

Ingredients	Ounces	Pounds	Grams	% of Yield
Apple Smoked Bacon, diced	1.5	0.09	42.11	18.56%
Yellon Onion, diced	2.0	0.12	56.63	24.96%
Ham, smoked diced	1.3	0.08	36.30	16.00%
Bacon Fat, for sauteeing	0.6	0.04	18.15	8.00%
Parsley, chopped	0.04	0.00	1.09	0.48%
Swiss & Cheddar Cheese mix, shredded	2.6	0.16	72.60	32.00%
<b>Total</b>	<b>8.0</b>	<b>0.5</b>	<b>226.9</b>	<b>100%</b>

### Procedure:

1. Place a dry saute pan over a medium to high heat and preheat to beging to cook the bacon.
2. Begin to cook the bacon unti it is just beginning to get brown and slightly crispy. Strain through a wire strainer over a bowl allowing the fat to strain into the bowl. Add back the needed bacon fat to cook the onion until tranluscent.
3. Once the onions are cooked add the ham and cook it until you can smell the smoke aroma from the ham.

### Critical Control Points

- Place into appropriate storage container(s)
- Cover, label, day dot, date and refrigerate
- Minimize cross contamination by cleaning and sanitizing thoroughly after handling raw PHF's.
- Held refrigerated at all times