Asparagus Quiche

Ingredients

1 1/2 lb Asparagus
1 t Salt (plus 1/8 teaspoon)
4 Eggs
8 Bacon Slices (quartered)
1/2 lb Swiss Cheese (grated)
1 1/2 c Half and Half (plus 1 tablespoon)
1/8 t Ground Nutmeg
0 ds Ground Black Pepper
1 Pie Crust (frozen, then thawed deep dish)

Instructions

1.Wash asparagus in cold water; break off and discard tough stem end of each spear. Scrape ends of asparagus with vegetable parer and set aside 12 to 16 of the best spears for the top. Each spear should be about 4 inches long.
2.Cut the remaining asparagus into 1/2-inch pieces. Bring 1 quart water and 1 teaspoon salt to boil in a saucepan over high heat. Add cut and whole asparagus. Return water to boil. Reduce heat to low, cover pot, and simmer 5 minutes.
3.Drain asparagus in a large colander and rinse under cold water to stop cooking. Separate whole and cut asparagus; set aside.
4.Preheat oven to 375 degrees. Put bacon in a skillet and cook over moderately high heat, turning frequently, until brown and crisp. Drain

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on paper towels; crumble.
5.Brush 1 tablespoon of milk on the edges of the pie shell. Sprinkle bottom of pie shell with bacon, cheese and the cooked cut-up asparagus.
6.With a whisk, beat eggs with half and half, nutmeg, 1/8 teaspoon salt and pepper until just combined. Pour into the shell. Arrange asparagus spears, spoke fashion, on pie. Bake 40 minutes or until puffy, golden brown, and firm in center. Serve hot.