

## **Michael's Breakfast Pie**

*from Chef Michael Collins at the Barrel Shop Gallery Airbnb*

### *Ingredients:*

4 to 5 strips of bacon  
1/2 cup sliced mushrooms (Shitake or the mushroom of your choice)  
uncooked top and bottom pie crusts  
4 large eggs  
1/4 cup milk  
1 teaspoon fresh thyme, crumbled  
1 teaspoon fresh basil, crumbled  
1 teaspoon fresh parsley, crumbled  
a few gratings of nutmeg  
salt and pepper to taste

### *Instructions:*

Preheat the oven to 400 degrees.

Fry the bacon in a pan. Take it out, but do not remove the grease from the pan. Drain the bacon on paper towels, and crumble it. Sauté the mushrooms in the remaining bacon grease. Return the crumbled bacon to the pan, and toss.

Place the fried bacon and mushrooms in the bottom pie crust. Whisk together the eggs, milk, herbs, and seasonings. Pour the egg mixture over the bacon and mushrooms.

Place top crust on the pie. Make a few holes in the top for ventilation.

Bake for 10 minutes. Reduce the heat to 350 degrees, and bake for about 30 minutes more, until golden brown.

Serves 6 to 8.