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Bacon Frittata

8 oz. bacon, diced
2 lg. Yukon potatoes, peeled & cubed
1/4 c. chopped onion
1/4 tsp. pepper
1 tsp. salt, divided
6 eggs
1 c. shredded American
1 c. milk
2 tbsp. melted butter

- Cook bacon in skillet until browned. Remove bacon and drain on paper towels. Pour off all but 4 tablespoons bacon fat from skillet. Cook potatoes, onion, pepper and 1/2 teaspoon salt in bacon fat until potatoes are tender, but not soft, about 15 minutes. Remove from heat and stir in bacon.
- Beat together eggs, cheese, milk, butter and 1/2 teaspoon salt. Pour egg mixture into a greased quiche dish or a 9 x 9 inch baking pan. Spoon potato mixture on top of eggs. Bake in 375 degree oven for 20-30 minutes until set. Remove frittata from oven. To serve, cut into wedges. Serves 6.