

Quiche Lorraine

Pie Crust

10 slices bacon (about 8 oz.)
1 ½ c. shredded Swiss cheese (6 oz.)
½ c. finely chopped onion
4 eggs, slightly beaten
1 ½ c. half-and-half
½ t. salt
1/8 t. pepper
Dash ground nutmeg

Preheat oven to 400°. Put dough in Quiche pan and bake 7 minutes. Remove from oven and set aside. Reduce oven temperature to 375°.

In a large skillet, cook bacon over medium-high heat until crisp. Drain and crumble bacon. Sprinkle first cheese, then bacon and onion in the pie crust.

In a medium bowl, combine eggs, half-and-half, salt, pepper, and nutmeg. Beat with a fork or whisk until mixed well but not frothy. Pour egg mixture into pastry shell. Bake 50-55 minutes or until a knife inserted off-center comes out clean. Let stand 10 minutes before serving.

Makes 8 servings.