



Quiche Lorraine

Ingredients

1. Pastry for 9 inch One-Crust Pie
2. 12 Slices of bacon, crisply cooked and crumbled
3. 1 cup shredded natural Swiss cheese
4. 1/3 cup finely chopped onion
5. 4 eggs
6. 3/4 teaspoon salt
7. 1/4 teaspoon pepper
8. 1/8 teaspoon ground red pepper

Serves: 6

Instructions

1. Preheat oven to 425 F.
2. Sprinkle cheese, onion and bacon in the pastry lined pie plate.
3. Beat eggs and mix in remaining ingredients.
4. Add egg mixture to pie plate.
5. Bake for 15 minutes.
6. Reduce oven to 300 F. Bake until fork inserted into eggs is mixture free when taken out. At this point bake 30 more minutes.
7. Let stand for 10 minutes before serving

Prep Time: 1 hour