Quiche Lorraine

From The Chef of Tiffin Inn

Ingredients

- Your favorite pastry pie dough (for a 9-inch pie tin)
- 1 onion, finely chopped (size of an egg)
- 3 strips lean bacon, diced
- 1/2 lb grated Swiss cheese
- 4 eggs, well beaten
- 2 cups light cream
- 1 Tbsp melted butter
- 1/2 tsp nutmeg
- Pinch of salt and pepper
- Dash of Tabasco sauce

Instructions

1. Prepare your favorite pastry pie dough and place in a 9-inch pie tin.
2. Sauté finely chopped onion with diced lean bacon (3 strips) until onion is brown.
3. Sprinkle onion and bacon over the uncooked pie shell.
4. Prepare cheese mixture by combining: 1/2 lb grated Swiss cheese, 4 well beaten eggs, 2 cups light cream, 1 Tbsp melted butter, 1/2 tsp nutmeg, pinch of salt and pepper, and dash of Tabasco sauce.
5. Pour cheese mixture into the pie shell and bake in a hot oven (400°) for 15 minutes.
6. Reduce oven heat to 350° and finish baking for 30 minutes.
7. Cool at room temperature. Cut into pie-shaped wedges and serve hot with accompaniments of your choice.

Take Home This Recipe

Quiche Lorraine

Prepare your favorite pastry pie dough and place in 9 inch pie tin.

Saute finely chopped onion (size of an egg) with diced lean bacon (3 strips) until onion is brown.

Sprinkle onion and bacon over uncooked pie shell.

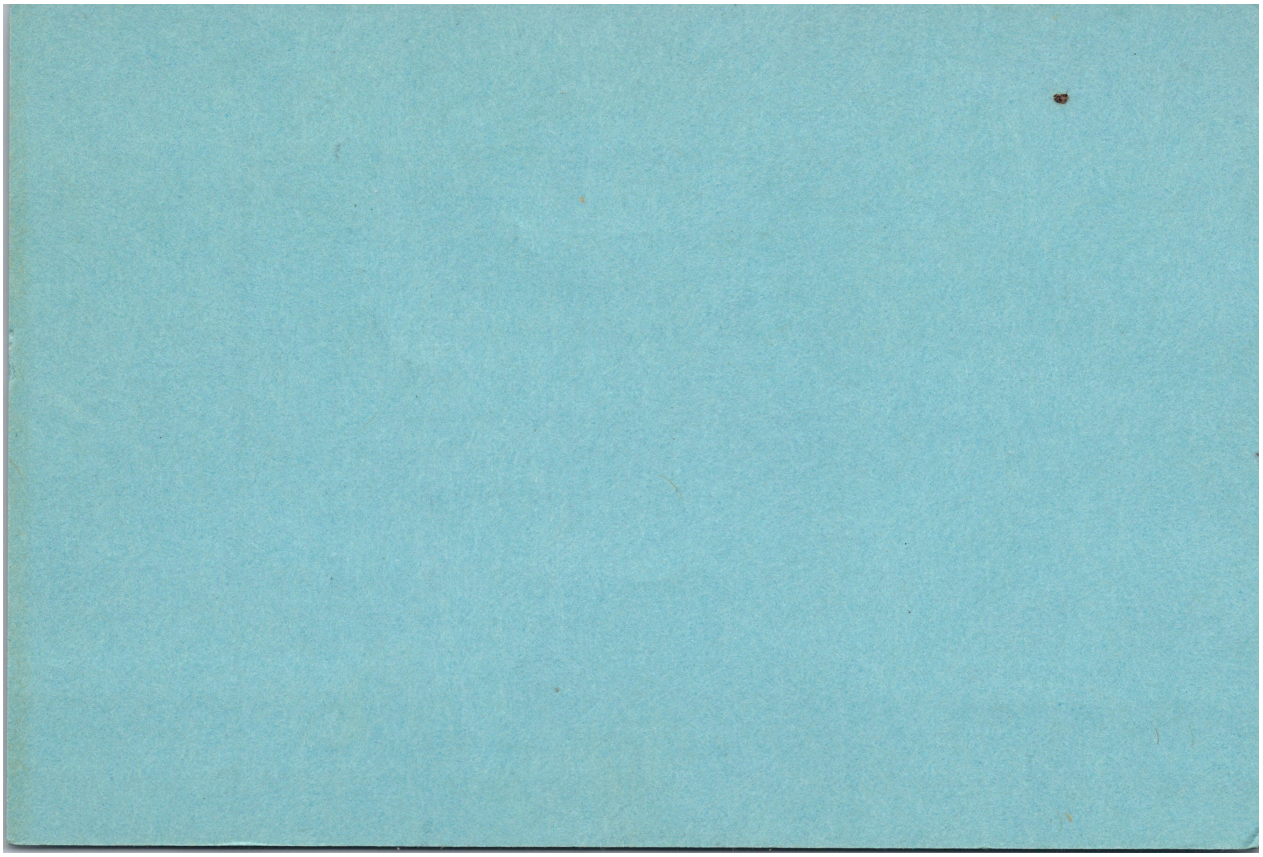
Next prepare cheese mixtures, using the following ingredients: ½ lb. grated Swiss cheese, 4 well beaten eggs, 2 cups light cream, 1 tablespoon melted butter, ½ teaspoon nutmeg, pinch of salt and pepper and dash of tabasco sauce.

Now pour cheese mixture into pie shell and bake in hot oven (400°) for 15 minutes. Reduce oven heat to 350° and finish baking for 30 minutes.

Cool at room temperature. Cut pie shape wedges and serve hot with accompliments of your choice.

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