Quiche Lorraine

Ingredients

- 12 slices of bacon, or 1/2 lb. crumbled
- 1 c. (4 oz.) natural Swiss cheese
- 1/3 c. minced onion
- 4 eggs (or 5 if small)
- 2 c. whipping cream or light cream
- 3/4 tsp. salt
- 1/4 c. sugar (optional)
- 1/8 tsp. cayenne
- Store-bought pie shells

Instructions

1. Cook store-bought shells at 400°F or 425°F for 5 minutes.
2. Place bacon and onions in the bottom of the pie pan.
3. Beat eggs and add remaining ingredients (except the bacon and onions already in the pan), combining into an egg/cheese mixture.
4. Add a cup of the mixture along with optional additions such as spinach, mushrooms, clams, crabs, or anything else desired.
5. Pour the full mixture into the pie shell over the bacon and onions.
6. Bake in oven at 375-400°F for 30-40 minutes. Done when a knife inserted in the center comes out clean.
7. Let stand 5 minutes before cutting.

Quiche Lorraine

12 slices of bacon or ½ lb. crumbled
1 c. natural swiss cheese 4 oz.
1/3 c. minced onion
4 eggs or 5 if small
2 C. whipping cream or light cream
3/4 t. salt
1/4 c. sugar (optional)
1/8 t. cayenne

Cook store bought shells at 400 or 425 for 5 minutes.

Beat eggs and add ingredients except bacon and onions which are in bottom of pie pan. Then add egg/cheese mixture. Add cup of mixture and spinach, mushrooms, clams or crabs or anything else.

Bake in oven 375-400 for 30-40 minutes. Done when knife comes out clean.

Let stand 5 minutes before cutting.

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