

QUICHE LORRAINE
SERVES 4 TO 6

- NINE INCH PIE CRUST.
- 1/3 LBS. CANADIAN BACON.
- ONE CUP SHREDDED SWISS CHEESE (4 OZS.)
- 1/3 CUP MINCED ONNION.
- FOUR EGGS.
- TWO CUPS WHIPPING CREAM OR LIGHT CREAM.
- ¾ TSP SALT.
- ¼ TSP SUGAR.
- 1/8 TSP CHYENNE PEPPER.

HEAT OVEN TO 425. SPRINKLE CANADIAN BACON, CHEESE AND ONION IN PASTRY LINED PIE PAN. BEAT EGGS SLIGHTLY. BEAT IN REMANING INGREDIENTS. POUR CREAM MIXTURE INTO PIE PAN. BAKE 15 MINUTES. REDUCE OVEN TEMP. TO 300 AND BAKE 30 MINUTES MORE OR UNTIL KNIFE INSERTED COMES OUT CLEAN. LET STAND 10 MINUTES BEFORE CUTTING.