

Quiche Lorraine
"Betty Crocker's Cookbook"
Golden Press/New York
Ninth Printing, 1983

Servings: 6

Pastry for 9-inch One-Crust Pie

12 slices bacon, crisply fried and crumbled

1 cu shredded natural Swiss cheese (about 4 ounces)

½ cup finely chopped onion

4 eggs

2 cups half-and-half

¾ teaspoon salt

¼ teaspoon pepper

1/8 teaspoon cayenne red pepper

Prepare pastry. Sprinkle bacon, cheese and onion in pastry-lined pie plate. Beat eggs slightly; eat in remaining ingredients pour egg mixture into pie plate. Bake uncovered in 425° oven for 15 minutes.

Reduce oven temperature to 300°. Cook uncovered until knife inserted halfway between center and edges comes out clean, about 30 minutes longer. Let stand 10 minutes before cutting.