

Quiche Lorraine

4 servings

- 8 slices bacon, crisply cooked & crumbled
- 1 cup shredded natural Swiss cheese (4 oz)
- 1/3 cup finely chopped onion
- 4 eggs
- 2 cups whipping (heavy) cream
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1/8 teaspoon ground red pepper (cayenne)
- 1 frozen pie crust, thawed

Cook the pie crust according to directions on package.

Adjust oven temperature to 300 F.

Sprinkle bacon, cheese, and onion in the cooked pastry shell.

In a bowl using a fork, beat the eggs until lightly frothy. Stir in cream, salt, pepper, and cayenne. Carefully pour in the egg mixture.

Bake until a knife inserted into the center comes out clean, about 30 minutes. Transfer to a rack to cool for 10 minutes. Serve warm.