

Quiche Lorraine with Swiss Cheese

8 oz. package of grated imported Swiss Cheese in bags

8 slices of crisp bacon, crumbled

Pastry for 1-crust 9-inch pie crust (deep dish) unbaked

3 eggs

1/2 cup milk,

1 cup heavy cream

1/2 teaspoon salt,

1/4 teaspoon pepper

Dash of cayenne

1/2 teaspoon powdered mustard.

Sprinkle cheese and bacon into pastry lined pie pan.

Beat remaining ingredients together and pour over cheese.

Bake in preheated moderate oven(375 degree F) for 45 minutes, or until firm and browned, allow to cook for 5-10 minutes before cutting.

Cut into wedges and serve hot. Makes 6 servings.

** you can top with fresh broccoli or spinach if you wish.