

**QUICHE LORRAINE**  
**SERVES 4 TO 6**

- NINE INCH PIE CRUST.
- 1/3 LB. CANADIAN BACON (APPROX. 8 SLICES).
- 1 1/2 CUP SHREDDED SWISS CHEESE
- 1/3 CUP MINCED ONION.
- SIX EGGS.
- TWO CUPS WHIPPING CREAM OR LIGHT CREAM.
- 1TSP SALT.
- ¼ TSP SUGAR.
- 1/8 TSP (ROUNDED) CHYENNE PEPPER.

HEAT OVEN TO 425 DEGREES. SPRINKLE CANADIAN BACON, CHEESE AND ONION IN PASTRY LINED PIE PAN. BEAT EGGS SLIGHTLY. BEAT IN REMANING INGREDIENTS. POUR CREAM MIXTURE OVER MEAT, ONIONS AND CHEESE. BAKE 15 MINUTES AT 425 DEGREES. REDUCE OVEN TEMP. TO 325-350 AND BAKE 50-60 MINUTES LONGER OR UNTIL KNIFE INSERTED COMES OUT CLEAN. LET STAND 10 MINUTES BEFORE CUTTING.