

Quiche Lorraine

8 slices of cooked and crumbled bacon
1 cup (4 oz.) shredded Swiss cheese
1/3 cup finely chopped onion sautéed
6 eggs
1.5 cups heavy whipping cream

Line Pie dish with Pie crust. Sprinkle bacon, cheese and onion in pastry-lined quiche dish. Beat eggs slightly; beat in whipped cream and pour into quiche dish.

Bake at 350°F about 30-45 minutes or longer until knife inserted in center comes out clean.

Let stand 10 minutes before cutting.

*Can add tomatoes, mushrooms, asparagus, etc.