

Quiche Lorraine

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Quiche Lorraine is a traditionally sophisticated dish that is surprisingly easy to make. Whether you enjoy this savory tart as an elegant brunch or an easy dinner, crisp bacon and smoky Gruyere cheese make this a memorable dish that will be loved by everyone at the table.

Ingredients:

One 9-inch pastry shell
1 c. heavy whipping cream
3 eggs
1/2 lb bacon
1 onion, minced
1 c. Gruyere cheese
salt and pepper to taste

Directions:

1. Place pastry shell in greased pie plate and set aside. Preheat oven to 375 degrees F.
2. Chop bacon into 1/2-inch pieces. In large saucepan brown bacon and onion until bacon is crispy and cooked through. Set aside.
3. In large bowl beat eggs. Stir in cream, salt, pepper, and onion. Add bacon and onion and combine.
4. Transfer egg mixture to pie plate and bake for 40-50 minutes or until set and browned on top.

Author: Catherine Herzog