

QUICHE LORRAINE

Pastry for 9-inch pie

12 slices bacon, cruply fried & crumbled

1 cup natural Swiss Cheese (~4 oz)

$\frac{1}{3}$ C. finely Chopped onion

2 C. half-and-half

$\frac{3}{4}$ t. salt

$\frac{1}{4}$ t. pepper

$\frac{1}{8}$ t. cayenne pepper

Sprinkle bacon, cheese, & onion into pastry-lined pie pan.

Beat eggs slightly, beat in remaining ingredients. Pour egg mixture into pan. Cook uncovered 15 min. at 425° .

Reduce temp to 300° . Cook uncovered 'til knife inserted halfway between center and edge comes out clean (~30 min). Let stand 10 min. before cutting.

CRAB QUICHE: Substitute 1 can (7 $\frac{1}{2}$ oz) Crabmeat, drained & —

Cartilage removed, for the bacon. Pat crabmeat dry w/paper
towels. Increase salt to 1 tsp.