

Quiche Lorraine

Source: Quiche and Pie from Potpourri Press (Little Green Book)

Ingredients

- 1 partially cooked pie crust (I used Marie Callender frozen crust and it was fine — no pre-baking, though the crust doesn't cook easily)
- 4 eggs
- $\frac{3}{4}$ cup milk
- $\frac{3}{4}$ cup cream
- 2 tbsp melted butter
- 1 tbsp flour
- pinch salt
- pinch nutmeg, freshly grated if possible
- $\frac{1}{2}$ lb bacon, fried and crumbled
- 1 cup grated Swiss cheese

Method

1. Prebake the crust.
2. Fry the bacon and grate the cheese.
3. Beat all the other ingredients together with a wire whisk until blended.
4. Scatter the bacon and cheese over the bottom of the crust. Pour the custard over all and bake the quiche in a preheated 375°F oven for 40 minutes, or until the custard is firm and puffy and lightly browned. Serve warm, or let the quiche cool and take it on a picnic with a bottle of cool white wine.

Notes

Put the pie pan on a cookie sheet in the oven in case of spills — it might also help cook the bottom crust.