

QUICHE LORRAINE

Frozen Deep Dish pie crust

½ lb. bacon, fried until crisp and crumbled

1 cup of grated Swiss cheese

4 eggs

¾ cup of milk (2% or whole)

¾ cup heavy cream

2 Tb. Melted butter

1 Tb flour

Pinch of salt

Pinch of Nutmeg



Partially bake pie crust. Cover crust with tinfoil pressing into the form and fill with pie weights or a bag of uncooked beans to weigh the crust down. Bake in a 400° oven for 7 minutes. Carefully remove the beans or weights, prick the bottom of the crust with a fork and continue baking 5 minutes more. The crust should be brown but should be only partially cooked. Let it cool about 20 minutes.

Sprinkle the next two ingredients in the bottom of the cooled crust. Mix the remaining ingredients with a wire whisk until blended to make a custard. Pour the custard over all and bake the quiche in the pre-heated 375° oven 40 minutes. Refrigerate or freeze.

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