
Quiche Lorraine IV

Patricia Duffy

Nettles Island Cooking in Paradise - 2014

Servings: 8

1 pound crisp bacon, chopped
1 cup shredded Swiss cheese
5 large eggs, beaten
2 cups sour cream
2 tablespoons dry onion soup mix
1/4 cup parsley
1/2 teaspoon salt
dash pepper
dash nutmeg
dash cayenne pepper
1 ten-inch unbaked pie crust

Sprinkle the bacon and Swiss cheese into the pie crust.

In a bowl, mix the beaten eggs, sour cream, onion soup mix, parsley, salt, pepper, nutmeg and cayenne pepper. Pour the mixture over the bacon and cheese.

Bake at 375 degrees for 45 minutes. Let stand before cutting.

Serve with salad and bread.

Breakfast

Per Serving (excluding unknown items): 223 Calories; 19g Fat (76.6% calories from fat); 10g Protein; 3g Carbohydrate; trace Dietary Fiber; 171mg Cholesterol; 246mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.