
Quiche Lorraine VI

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

1 nine-inch pie shell, unbaked
4 slices bacon, cooked and crumbled
4 thin slices onion, saute'd and soft
8 paper-thin slices ham, shredded
8 paper-thin slices Swiss cheese
3 eggs
1 teaspoon dry mustard
1/4 teaspoon salt
1 teaspoon chopped chives
1 cup half-and-half, heated
nutmeg

Prick the bottom of the pastry shell. Bake at 450 degrees for 10 minutes or until flaky, not browned.

Sprinkle the bacon on the bottom of the pastry. Add half of the shredded ham and spread four slices of cheese over the ham. Add the onions and remaining ham and cheese in layers.

In a bowl, beat the eggs. Add salt, mustard, chives and the hot half-and-half. Continue beating. Pour over the ham and cheese and let stand for 10 minutes.

Sprinkle nutmeg on top.

Bake at 350 degrees for 45 minutes or until set.

Breakfast

Per Serving (excluding unknown items): 1120 Calories; 73g Fat (59.5% calories from fat); 82g Protein; 31g Carbohydrate; 2g Dietary Fiber; 351mg Cholesterol; 3152mg Sodium. Exchanges: 1 Grain(Starch); 10 1/2 Lean Meat; 1 Vegetable; 8 Fat.