
Quiche Lorraine VII

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

1 nine-inch pastry shell
1 tablespoon bacon drippings
1 cup thinly sliced onions (or sliced white part of leeks)
1 1/2 cups Gruyere or Emmanthal cheese, cubed
4 slices crisp bacon
4 eggs beaten lightly
2 cups 15% cream
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon white pepper

Preheat the oven to 450 degrees. Bake the pastry shell for 3 to 5 minutes.

In a skillet, cook the onions in the bacon drippings until transparent.

Line the pastry shell with bacon, onion and cheese.

In a bowl, combine the remaining ingredients. Mix well. Pour into the pastry shell.

Bake at 375 degrees for 10 minutes. Reduce the heat to 350 degrees.

Bake for 15 to 20 minutes longer or until a knife inserted in the center comes out clean.

Seafood

Per Serving (excluding unknown items): 123 Calories; 13g Fat (97.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 1137mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Fat.