

Quiche Lorraine

- 1 ½ cups grated Swiss cheese (6oz)
- 1 ½ cups grated sharp Cheddar cheese (6oz)
- 8 slices bacon, cooked & crumbled
- ½ cup chopped green onions

- 3 eggs
- 1 cup heavy cream
- ½ cup milk
- ½ tsp salt
- ½ tsp powdered mustard
- ¼ tsp pepper



Preparation

Pre-heat oven to 375°.

Sprinkle cheese, bacon and green onions into an unbaked pie crust.

In a separate bowl, beat together the remaining ingredients, then pour over the cheese, bacon and onions.

Bake in the oven for 45-50 minutes. Wait 10 minutes to cut and serve.

Variation:

Instead of bacon, add 1 cup cooked and well-drained spinach, plus an additional ¼ tsp salt and ¼ tsp pepper