



## QUICHE LORRAINE

- 1 ½ Cups Grated Swiss Cheese
- 8 Slices Bacon, Cooked and Crumbled
- 1 9 Inch Pie Shell
- 3 Eggs
- 1 Cup Heavy Cream
- ½ Cup Milk
- ½ Teaspoon Salt
- ¼ Teaspoon Pepper
- Dash Cayenne Pepper
- ½ Teaspoon Dry Mustard

## DIRECTIONS

1. Sprinkle cheese and bacon in pie shell.
2. Beat remaining ingredients together and pour into pie shell.
3. Bake in a 375 degree oven for 45 minutes.
4. Serve Warm.