

## QUICHE LORRAINE



10 slices bacon

pastry shell

3 eggs

1 ½ cup whipping cream

½ t. salt

pinch of pepper

small pinch of nutmeg

1 T. butter cut into pea-sized dots

Preheat oven to 450°. Cook pricked pastry shell for 5 minutes. Turn down oven to 375°.

Cook bacon. (I cut bacon into small pieces before frying instead of frying whole piece and crumbling.) Press bacon pieces into bottom of pastry.

Beat eggs, cream and seasonings until blended. Pour into pastry shell and distribute butter pieces on top.

Set in upper third of oven and bake for 30 minutes, or until quiche has puffed and browned and is not too jiggly in the center.

From Mastering the Art of French Cooking