

Quiche Lorraine

- Pastry for 9" one crust pie
 - 12 slices bacon crisply fried and crumbled
 - 1 C shredded cheese
 - 1/3 C minced onion
 - 4 eggs
 - 2 C milk
 - 1/4 t sugar
 - 1/8 t cayenne pepper (I omit)
1. Heat oven to 425°.
 2. Sprinkle bacon, cheese and onion in pastry lined pie pan.
 3. Beat eggs slightly, beat in remaining ingredients.
 4. Pour milk mixture into pie pan. Bake 15 minutes.
 5. Reduce oven temperature to 300° and bake 30 minutes longer or until knife inserted 1 in from edge comes out clean.
 6. Let stand 10 minutes before cutting.
 7. Serve in wedges.