

Quiche Lorraine



You do not have to use a pie shell; just butter a dish and pour it in and cook it that way. Same ingredients but without the shell.

Serves 6-8

Ingredients:

1 prebaked 9 inch Tender and Flaky Pie Crust

$\frac{3}{4}$ cup cooked and crumbled bacon (about 8 slices)

1 cup shredded Gruyere cheese (about 3 ounces)

1 cup shredded Jarlsberg cheese (about 3 $\frac{1}{2}$ ounces)

4 large eggs

1 cup milk

1 cup heavy cream

1 teaspoon fresh minced thyme

$\frac{1}{2}$ teaspoon freshly ground black pepper

$\frac{1}{4}$ teaspoon salt

Directions:

Step 1: Preheat oven to 375° F.

Step 2: Fill the pie shell with bacon and shredded cheese, tossing gently to combine. In a medium bowl, whisk together eggs, milk, cream, thyme, pepper, and salt. Pour the egg mixture over the filling.

Step 3: Bake until the egg filling is puffed up and starting to lightly brown on the top 20-25 minutes.

Step 4: Cool for 10 minutes before serving.