

# Quiche II

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1/2 pound bacon, chopped*  
*3/4 pound (3 cup) Swiss*  
*cheese, grated*  
*6 eggs*  
*1 egg yolk*  
*1 1/4 teaspoons salt*  
*1/8 teaspoon nutmeg*  
*1/8 teaspoon pepper*  
*dash cayenne*  
*3 cups light cream*  
*1 unbaked pie crust*

In a bowl, combine the eggs, egg yolk, salt, nutmeg, pepper and cayenne. Mix well.

Beat in the cream to the egg mixture.

Place the bacon into the bottom of the pie crust. Sprinkle the Swiss cheese over the bacon. Pour the egg mixture over the top.

Bake in a 350 degree oven for 50 minutes or until golden brown.

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Per Serving (excluding unknown items): 3540 Calories; 309g Fat (78.9% calories from fat); 153g Protein; 33g Carbohydrate; trace Dietary Fiber; 2231mg Cholesterol; 7221mg Sodium. Exchanges: 0 Grain(Starch); 17 1/2 Lean Meat; 49 1/2 Fat; 2 Other Carbohydrates.