
Quiche Lorraine VIII

Betsy Gellatly - New York

North American Potpourri - Autism Directory Service, Inc - 1993

1 tablespoon butter, softened
1 nine-inch unbaked pastry shell, well chilled
12 slices bacon
4 eggs
2 cups heavy cream
1/8 teaspoon nutmeg
1/8 teaspoon sugar
1/2 teaspoon Tabasco sauce
1 cup Swiss cheese, grated

Spread the butter over the surface of the unbaked pastry shell.

In a skillet, cook the bacon until browned. Drain well.

In a bowl, beat together the eggs, cream, nutmeg, sugar and pepper sauce just long enough to mix thoroughly.

Sprinkle the pastry shell with bacon and cheese. Pour in the cream mixture.

Bake in a 425 degree oven for 15 minutes. Reduce the heat to 300 degrees. Bake for 40 minutes or until the point of a knife inserted in the center comes out clean.

Breakfast

Per Serving (excluding unknown items): 2906 Calories; 276g Fat (84.9% calories from fat); 90g Protein; 20g Carbohydrate; trace Dietary Fiber; 1700mg Cholesterol; 2094mg Sodium. Exchanges: 0 Grain(Starch); 10 1/2 Lean Meat; 0 Vegetable; 1 1/2 Non-Fat Milk; 48 Fat; 0 Other Carbohydrates.