



QUICHE LORRAINE

The cornerstone of any traditional brunch, this highly recommended recipe originally appeared in The Southern Living Cookbook.

½ (15-ounce) package refrigerated piecrusts

8 bacon slices, cut into ½-inch pieces

4 green onions, chopped

2 cups (8 ounces) shredded Swiss cheese, divided

6 large eggs

1 cup whipping cream

½ teaspoon salt

¼ teaspoon ground red pepper

¼ teaspoon ground white pepper

¼ teaspoon ground nutmeg

FIT piecrust into a 9-inch pieplate according to package directions; fold edges under, and crimp.

BAKE at 400° for 7 minutes; remove from oven.

COOK bacon pieces in a large skillet until crisp; drain on paper towels, and crumble. Sprinkle bacon, green onions, and 1 cup cheese into prepared crust.

WHISK together eggs and next 4 ingredients; pour mixture into crust, and sprinkle with remaining 1 cup cheese and nutmeg.

BAKE at 350° for 35 to 40 minutes or until set. Let stand 10 minutes. **Yield:** 1 (9-inch) quiche.

Prep: 30 min., Bake: 47 min., Stand: 10 min.