

QUICHE LORRAINE

- 9" Deep dish pie shell
- 4 Eggs
- 1 Cup Half and Half
- 1/2 Cup Shredded Swiss Cheese
- 1/2 Cup Crumbled bacon (about 8 slices)

- 1/8 Teaspoon nutmeg
- Red pepper to taste
- 6 Asparagus spears
- 1 Black Olive

Bake pie shell in 325 degree oven for about 10 minutes - just until crust begins to brown. Mix eggs and half and half and add cheese, bacon and spices. Pour into pie shell. Wagon wheel asparagus spears on top of pie with black olive in the center. Bake at 375 degrees for 30-35 minutes. Serve immediately. Serves 6.