

## Quiche Lorraine

*I made this for our “International Week” of dinners in April 2013. It got a big “thumbs up” from the fam. I doubled the recipe, which ended up being a good idea, since everyone wanted a second piece after the tiny one they got the first round. The recipe is a combination of one by the same name in Lion House Recipes\* and Taste of Home “Spinach Swiss Quiche” recipe from their website.*

1 pie crust, unbaked  
1 cup shredded Swiss cheese (I used mozzarella and cheddar, since that’s what I had on hand)  
4-6 slices cooked bacon, diced  
1 scoop dried onion (or 1/4 cup yellow onion, chopped and sautéed in butter, or 2 green onions, diced)  
1/2 bell pepper (I used red for color)  
2 handfuls of fresh spinach, rinsed, cooked in the microwave for 30 seconds to wilt it, and chopped slightly  
3 eggs, slightly beaten  
1 cup buttermilk (or cream)  
1/2 teaspoon grated lemon peel  
1/2 teaspoon salt  
1/3 teaspoon dry mustard

Bake pie shell for 5 minutes at 425° F. Remove from oven and sprinkle cheese and bacon over the bottom of the pie shell. Reduce oven temperature to 325° F.

Combine all the other ingredients in a mixing bowl and pour over the cheese and bacon. Bake at 325° F for 45 minutes or until set. Remove from heat and allow to rest for about 10 minutes.

*Serving Suggestion: Crusty French bread, green salad*

\* (SLC: Deseret Book Company, 1981, p.42)