

Ingredients

Filling

- 8** slices bacon, crisply cooked, crumbled (1/2 cup)
- 1** cup shredded Swiss or Cheddar cheese (4 oz)
- 1/3** cup finely chopped onion
- 4** large eggs
- 2** cups whipping cream or half-and-half
- 1/4** teaspoon salt
- 1/4** teaspoon pepper
- 1/8** teaspoon ground red pepper (cayenne)

Reduce oven temperature to 325° F. Sprinkle bacon, cheese and onion in pie crust. In medium bowl, beat eggs slightly; beat in remaining filling ingredients. Pour into quiche dish.



Bake 45 to 50 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before serving.

