



## Nat's Notes

While we may consider this common now, at the time it was not. This is one of George Haidon's recipes from 1974. It's delicious, but it's not for anyone watching their cholesterol. Serve it with a field greens and vinaigrette salad and some crusty bread. Maybe a little Sauvignon Blanc, too. *Bon Appétit!*

# Quiche Lorraine

SERVES 4-6

### Ingredients

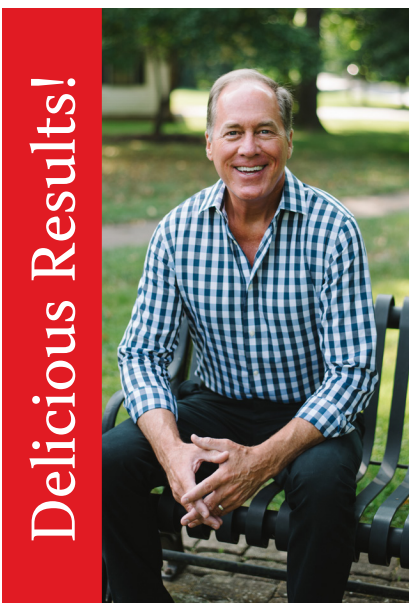
1	9-inch pie shell (purchased or make your own)
4 pcs.	Bacon slices (or shaved ham if you prefer)
1 tbl.	Bacon drippings (from the bacon you just cooked)
1 cup	Onions, thinly sliced
1-1/2 cups	Swiss cheese, shredded
4 each	Eggs, beaten lightly
1 cup	Heavy cream
1 cup	Whole milk
1/2 tsp.	Salt
1/4 tsp.	Nutmeg
1/4 tsp.	White pepper

### Preparation

- Cook the bacon until crisp. Crumble and set aside.
- Sauté the onion in bacon drippings until they are transparent.
- Evenly cover the bottom of the pastry shell with cheese, onion, bacon (or ham).
- Combine eggs, cream, milk, salt, nutmeg and pepper. Mix well.
- Pour egg mixture into the pastry crust.

### Cooking

- Pre-heat the oven to 425.
- Bake for 10 minutes, and then reduce the heat to 350 and bake for an additional 15 to 20 minutes.
- When a knife inserted in the center comes out clean, it's finished!



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