

Fabulous Quiche Lorraine

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| 1 prepare or buy a 9-inch pie crust | 4 eggs |
| 12 slices cooked bacon, chopped | 2 cups light cream |
| 1 cup Swiss cheese, shredded | 1/4 teaspoon paprika |
| 1/3 cup minced onion | 3/4 teaspoon salt |
| 1/2 cup chopped green bell pepper | 1/8 teaspoon pepper |

Preheat oven to 425. Cook bacon and reserve 1 tablespoon fat to cook onions and bell pepper until slightly soft. Place crisp bacon, swiss cheese, bell pepper and onion into pie crust. In a medium bowl, beat together eggs, cream, salt and pepper. Pour egg mixture into pie crust. Bake for 15 minutes, then reduce temperature to 325 and bake an additional 25 minutes, or until a toothpick inserted near the edge comes out clean. Allow to cool slightly before serving.

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RECIPE BY TAM MCCLURE
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