

Quiche Lorraine

2 pre-made 9" frozen pie crusts
12 oz. package of bacon
1 white onion diced
4 oz. shredded Swiss cheese
5 eggs
1 cup whole milk
2 Tablespoons flour
1/2 teaspoon salt
Dash nutmeg

Thaw crust. Dice bacon and fry in a skillet until crispy. Drain bacon on paper towels. Leave 1 Tablespoon of grease in the bottom of the skillet. Add onions and cook till caramelized.

In a large measuring cup combine eggs, milk, flour, salt and nutmeg. Whisk until all lumps are gone.

Bake pie crust for 10 minutes at 375. While the crust are still hot, add bacon onions and cheese. Pour egg mixture on top and return to oven for another 30-40 minutes until the egg mixture is set.

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