

Quiche Lorraine

Ingredients

- 1/2 cup butter, cubed + more for greasing
- 1 [short crust pie shell](#)
- 8 - 10 oz thick-cut smoked bacon or pork belly, cut into [lardons](#) or diced
- 4 eggs
- 1 1/4 cup heavy cream
- nutmeg, salt and pepper to taste

Directions

Preheat oven to 400°F.

Grease a pie or tart pan with butter. Lay pie shell on the pan, crimping the sides.

Heat a skillet over medium heat and cook the bacon until lightly browned. Transfer bacon to the bottom of the prepared shell.

Using an electric or manual mixer, beat the eggs. Beat-in the heavy cream. Season with nutmeg, salt and pepper to taste. Pour the mixture over the bacon.

Bake for 30 minutes.