



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

QUICHE LORRAINE

1 (9-inch) pie shell

8 slices bacon, cooked crisp and crumbled

1 1/2 cups shredded Swiss cheese

6 eggs

1 cup PURITY HALF AND HALF or PURITY CREAM

1/2 teaspoon salt

1/8 teaspoon pepper

Dash paprika

Sprinkle bacon and cheese in pie shell. Combine remaining ingredients and beat together until blended. Pour into pie shell. Bake at 425°F for 10 minutes; reduce heat to 350°F and continue baking an additional 30-35 minutes or until knife inserted in the center comes out clean. Let stand 5-10 minutes before serving.

Yield: 6 servings.