

## Pie Crust

**In Bosch bowl** using wire whips, blend dry ingredients together.

2 Cups flour  
1/2 Teaspoon salt  
1 Cup shortening  
1/4 Teaspoon sugar

**Change** wire whips with **dough hook**. Then add water and blend.

1/2 Cup water

**Note:** *this dough freezes well, either wrapped in plastic wrap or rolled out in a pie plate and covered.*

## Quiche Lorraine

1 unbaked 9" pie shell  
12 slices of bacon - (cut in half, fried crispy)  
12 thin slices Swiss cheese - (cut the same size as bacon)

**Overlap:** The cheese and bacon slices to cover the bottom of the pie shell.

2 Cups light cream  
4 eggs (lightly beaten)  
1 Tablespoon flour  
Pinch ground nutmeg  
Ground cayenne pepper  
Freshly ground black pepper

**Combine:** The eggs, cream, flour, a pinch of nutmeg, a few grains of cayenne pepper and black pepper. Beat well.

**Strain:** And pour over the bacon and cheese.

**Bake:** At 400° for 15 minutes. **Reduce** to 375° and bake for 30 minutes.

Serves 6

# Kitchen Resource

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