

## Classic Quiche Lorraine

1 prepared pie shell  
1 onion, chopped  
1 T. butter  
8 oz. Diestel turkey bacon slices, cooked and chopped  
4 eggs, separated  
1 c. whipping cream  
pinch of black pepper and nutmeg  
1 t. fine sea salt  
generous cup of grated Gruyere cheese

Preheat oven to 400°F. In a medium sauté pan, melt butter and cook onion until translucent. Let cool. In a medium bowl, beat egg yolks, cream, pepper, salt and nutmeg. Stir in cheese, onion and bacon. Beat egg whites until stiff; fold into cheese mixture. Pour egg mixture into pie shell; smooth the surface and bake 35-40 minutes, or until quiche is set.