Quiche a la Lorraine

**Ingredients**
- Plain Pastry Dough for a 9-inch pie crust
- 1 Tablespoon bacon drippings
- 1 cup thinly sliced onions
- 1 1/2 cups cubed Gruyere or Emmenthal or Swiss Cheese
- 4 slices crisp bacon, crumbled
- 4 large eggs, beaten lightly
- 1 cup each heavy cream and milk or 2 cups light cream
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground white pepper

**Directions**
1. Line a pie plate with pastry dough and bake 5-10 min.
2. Cook the bacon and keep bacon drippings
3. Cook the onions in the bacon drippings until they are transparent.
4. Cover the pastry with cheese, onions, and crumbled bacon.
5. Combine the remaining ingredients and pour over the top.
6. Bake in a preheated oven (450*) for 10 min; then reduce heat to 350* and bake until a knife inserted in the center comes out clean. 15-20 min.
7. Serve as a hot hors d’oeuvre or as an entrée. Makes one 9-inch pie.

**Culinary Corner**

**Dessert Crepes**

**Ingredients**
- 1 cup flour
- 1 pinch of salt
- 2 Tablespoons Sugar (after that, follow taste according to how sweet you want it)
- 2 eggs (can add one more egg later if desired)
- Milk (to desired consistency)
- 1/8 cup water
- About a teaspoon vanilla extract
- 1 Tablespoon melted butter
- About 1 tablespoon oil (canola, vegetable, olive)

**Directions**
1. Whisk together 1 cup flour, salt, and sugar.
2. In the middle, dump the eggs. Stir eggs to liquidy. Start adding milk slowly, pouring while stirring- getting the sides of the four as going.
3. Keep adding milk till all flour is incorporated.
4. Add water and keep stirring, getting ALL lumps out.
5. Add a little more milk, and a little more water so that it is very runny.
6. Stir in vanilla extract and melted butter. Let rest at least 30 min. If doubling the recipe, let rest at least an hour.
7. Cook on med-hi heat till easily pulled away from pan. Flip for 1 min longer.
8. Serve with fresh fruit, Nutella or eat by itself!