

PIE PASTRY

1	2	4	8	2 PIE CRUSTS	
2	4	8	16	CUPS	FLOUR
1	2	4	8	TSP	SALT
3/4	1 1/2	3	6	CUPS	CRISCO SHORTENING
2	4	8	16	TBSP	COLD WATER (MORE AS REQUIRED)

QUICHE LORAINNE MIXTURE

1	2	4	8	TBSP	GRATED COOKING ONION
3	6	12	24	EA.	LARGE EGGS
1	2	4	8	CUPS	MILK
1/2	1	2	4	CUP	DICED COOKED BACON
<u>SALT & PEPPER TO TASTE</u>					
1	2	4	8	CUP	GRATED CHEDDAR CHEESE

1. PRE HEAT OVEN TO 425. TO MAKE PIE PASTRY, IN A BOWL MEASURE FLOUR & SALT, MIX., ADD SHORTENING, BLEND IN UNTIL THE SHORTENING IS THE SIZE OF GREEN PEAS. ADD COLD WATER, MIX UNTIL A SOFT DOUGH IS FORMED. ADD MORE WATER IF NEEDED. CUT DOUGH IN HALF, FLOUR A BOARD, WITH A FLOURED ROLLING PIN, ROLL OUT PASTRY UNTIL DESIRED THICKNESS. PUT OVER A PIE PLATE. FORM EDGE. FILL WITH QUICHE LORAINNE MIXTURE.

2 IN A BOWL, WHISK, EGGS, MILK , ADD GRATED ONION, BACON & CHEESE, SALT & PEPPER, STIR TOGETHER.

3. POUR INTO PASTRY SHELL, BAKE UNTIL EGG MIXTURE IS SET, APPROX. 45 TO 60 MIN.