

Bacon & Spinach Quiche

Ingredients

- Pre-made pie crust (see Chorizo and Goat Cheese quiche for one)
- 8 large eggs
- 1 cup heavy cream
- 1 cup milk (preferably whole)
- 8 ounces **gruyère**, emmenthal, or other Swiss-type cheese
- (optional) 1/4 teaspoon freshly ground nutmeg – optional

- Bacon (8 oz or so, fried and cut/crumbled)
- Leeks or Shallots (about 1 cup cut up)
- Spinach

Directions

Pastry

Roll out the pastry to fit a 10-1/2 inch glass or metal pie plate. If using a springform pan with removeable bottom, cover outside tightly with aluminum foil. Crimp the edges, poke the bottom with a fork or the tip of a sharp knife, and place the pastry in the freezer for 30 minutes. Preheat the oven to 425°F. Line the pastry with aluminum foil and pastry weights and bake in the bottom third of the oven until the pastry is golden at the edges, about 15 minutes. Remove from the oven and remove the aluminum foil and pastry weights. Return the pastry to the oven to bake until the bottom is golden, an additional 5 minutes. Remove from the oven and reserve.

Filling

Cook bacon; drain on paper towel and set aside. Using a little of the bacon grease, sauté leeks/shallots; once soft and translucent add spinach. Set aside to cool. Grate cheeses. (Note: These steps can be done the day before).

Brush crust with egg white. In a medium-sized bowl, whisk together the eggs (include leftover yolk/eggwhite from brushing crust), cream, and the milk until thoroughly blended. Season with the salt and pepper, then add the cheese and stir until it is blended.

Chop bacon and spinach mixes into small pieces and spread out on pastry. Turn the egg mixture into the pre-baked pastry, and spread out the cheese evenly. Sprinkle the top with nutmeg if you've used a Swiss-type cheese, and bake in the center of the oven until the filling is golden and puffed, and is completely baked through, about 30 minutes. To test for doneness, shake the quiche - if it is solid without a pool of uncooked filling in the center, it is done. You may also stick a sharp knife blade into the center of the filling and if it comes out clean, the quiche is baked through. Remove the quiche from the oven and serve immediately.