

Quiche Lorraine

Susie Elliott

Recipe from Once Upon a Chef with Jenn Segal

Country: France

Servings: 4-6

Ingredients:

1	9" Deep-dish frozen pie crust
8 oz	Thick cut bacon (about 6 slices), diced
1/2 C	chopped shallots, from 2 medium shallots
4	Large eggs
1 1/4 C	Heavy Cream
1/4 tsp	Salt
1/8 tsp	Cayenne Pepper
Pinch	Ground Nutmeg
4 oz	Gruyere, finely shredded (about 1 1/4 cups)

Directions:

Blind bake the crust: Preheat the oven to 400 degrees F and set a rack in the middle position.

Remove the pie crust from the freezer and thaw until just soft enough to easily prick with a fork, about 10 minutes. (If there are any cracks in the crust, see note below on how to patch them)

Prick the bottom and sides all over with a fork.

Place the crust on a backing sheet to make it easy to move in and out of the oven.

Bake until lightly golden, 10 to 15 minutes. Keep an eye on it; if it puffs up while cooking, gently prick it with a fork so it will deflate.

(If it cracks while baking, see note below for instructions on how to patch it up.)

Set aside and reduce the oven temperature to 325 degrees F.

In a medium nonstick saute pan over medium heat, cook the bacon, stirring occasionally, until crispy, about 10 minutes.

Use a slotted spoon to transfer the bacon to a paper towel-lined plate to drain.

Pour off all but one tablespoon of fat from the pan.

Add the shallots and cook over medium low heat until soft and translucent, 3 to 4 minutes, do not brown.

Remove the pan from the heat and set aside.

In a medium bowl, whisk the eggs. Add the heavy cream, salt, cayenne pepper, and nutmeg, whisk until evenly combined.

Spread the shallots evenly over the bottom of the cooked crust. Top with half of the bacon, all of the gruyere, and then the remaining bacon.

Pour the egg/cream mixture over the top.

Slide the quiche (still on the backing sheet) into the oven and bake at 325 degrees F for 45 to 50 minutes, until the custard is set and lightly golden.

Serve hot or warm.

Make-Ahead Instructions: This quiche can be fully prepared up to a day ahead of time and refrigerated. To reheat: Cover the quiche with aluminum foil and heat in a preheated 300 degree F oven for 35 to 45 minutes, or until hot in the center.

Freezer-Friendly Instructions: The cooked quiche can be frozen for up to 3 months. After baking and cooling the quiche, wrap it in a layer of plastic wrap and then a layer of aluminum foil. Remove the quiche from the freezer about 24 hours prior to eating. Remove the plastic wrap and reheat it, covered with foil, in a 300 degree oven for 35 to 45 minutes, or until hot in the center.