Quiche Alsacienne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 mealy pie crust (modified from my previous pie crust recipe)
- 4 oz. gruyère cheese
- 4 eggs
- 1/2 C. heavy cream
- 1/2 C. whole milk
- 1/3 C. onion, finely chopped
- 3-4 pieces of bacon, cooked and crumbled
- 1/2 t. salt
- 1/4 t. pepper
- dash of nutmeg

Instructions

A wonderfully tasty quiche, that you could certainly modify to your liking. Don't skimp on the gruyère. It really adds a nice flavor and complexity to the dish.

To prepare a mealy pie crust:

1. Mix 1 1/2 C. flour and 1/2 t. salt together, cut in 1/2 C. shortening until the consistency of coarse cornmeal.
2. Add water, it may take a little more than 3 T. Mix together with hands, don't

worry about being too gentle with this particular kind of crust.

3. Roll out and place in shallow pie pan, you know the drill.

Quiche filling:

1. Preheat your oven to 375° F

2. Grate the gruyère cheese into the bottom of the unbaked pie crust. Make sure to cover the bottom fairly evenly.
3. Beat the eggs together with the cream and milk. Add the bacon, onion, and seasonings; mix again briefly to incorporate everything.

4. Pour egg mixture into the pie shell.

5. Bake for 35-50 minutes. In my experience, the time depends on whether you use a conventional or convection oven. The quiche will puff up and get golden brown on top.
6. After you pull the quiche out of the oven, let it rest for a few minutes before you cut into it. Eat hot or cold, it's good either way.