Potato, Bacon and Cheese Torte

NIBBLEDISH CONTRIBUTOR

Ingredients

2 pie crusts (I used an already made pie crust with an 8 inch pan)
3 slices of bacon, crisp
1-2 medium potatoes, peeled and sliced
2-3 small golden beets, peeled and sliced- optional
1/2 small red onion, diced (or another kind)
salt/pepper
1/2 tbsp flat-leaf parsley-optional
1 tbsp gorgonzola or blue cheese, crumbled
1/2 cup whole milk or heavy whipping cream
1 tsp herbes de provence (or sage)
1/4 tsp white pepper-optional
1/4 cup Swiss cheese or cheese of choice, grated
butter (to brush the top with)

Instructions

Preheat oven to 375. If you are making your own pie crust, go ahead with that. Arrange potatoes, onion and beets in the bottom of the crust. Season with salt/pepper, add crumbled bacon, parsley and gorgonzola or blue cheese. Repeat another layer of this. Then, combine in a bowl the milk or cream, herbes de provence, pepper and Swiss cheese (or cheese of choice). Pour over the layers and add the second pie crust to the top, adding a few slits to vent and crimp crusts together, brush with butter. Place on a baking sheet and bake until crust is browned for 35-45 minutes.