

Quiche – Bon Appétit from Sarah

Ina Garten's Pie Crust (makes 2)

- 12 tablespoons of very cold unsalted butter (1.5 sticks)
- 3 cups of all-purpose flour
- 1 teaspoon of kosher salt
- 1 tablespoon of sugar
- 1/3 of a cup of cold vegetable shortening
- 6 to 8 tablespoons of ice water (about a ½ cup)

Fillings

- 1 cup of cheese (any type you have on hand, I like cheddar, gouda, or gruyere)
- Other fillings, I eyeball and use up whatever is on hand. I used to work at a bakery, and we tended to use bacon, sausage, onion, pepper, tomato, and potato. I also like to use spinach or mushrooms. Make sure your fillings are cooked, except for the tomatoes. *Pro tip: I like to cook bacon in the oven/toaster oven. It creates less mess and is hands off.*

Egg Mixture

- 4 eggs
- 1 cup of milk or half & half
- ¼ teaspoon of salt
- ¼ teaspoon of pepper

Preheat your oven to 350 degrees.

Make The Crust

- Dice up the butter and place the butter and the vegetable shortening into the fridge to chill before starting your crust.
- After your butter and shortening are chilled, put your flour, salt and sugar into the food processor and pulse a few times. Then place your butter and shortening into the food processor and pulse until the butter is the size of peas.
- Slowly add the ice water until the dough begins to form a ball.
- Wrap the dough in plastic wrap and let it sit in the fridge for 30 minutes.

Prepare The Fillings

- While your crust is in the fridge, prepare your fillings. This all depends on what you want to do for your fillings, but I usually start with the meats if your quiche includes it. Like I mentioned above, bacon is much easier to cook when you put it in the oven. Put it on a tray covered in aluminum foil and set the oven to 400 degrees for 15 minutes and you are good to go, while you prepare the rest of the filling. After your bacon is done and cooled a little bit, you can cut it into smaller chunks. Other meats like sausage can be cooked on the stove.
- Cut up your vegetables and cook them on the stovetop with a little bit of olive oil. Boil potatoes until soft if you are using them.
- The last thing I do is prepare the egg mixture. Put the eggs, milk, salt and pepper into a bowl and whisk until thoroughly mixed.

Assemble The Quiche

- Preheat your oven to 350 degrees.
- Prepare your pie plate by spraying it with some cooking spray or melting butter.
- Take your crust out of the fridge and out of the plastic wrap. Put on floured surface and cut it in half. One half can be used to make a quiche, the rest can be saved for later.
- Make your dough into an even ball and roll out until it is bigger than your pie plate.
- Place your pie crust in your pie plate until it is gently touching all edges and cut and finish your crust however you like (by crimping or using a fork).
- We are going to add six layers to our quiche. The first layer is going to be your ½ of vegetables/meat, then ½ of your cheese, followed by ½ of your egg mixture. Then you are going to follow the same pattern and ending with your egg mixture. This ensures that's everything is evenly dispersed between your quiche.
- Bake your quiche for 40 to 50 minutes until the center comes out clean.