

## Living Local Recipe #53

### Quiche

by Robert L. Hall, CCP



- 1 1/3 cups all-purpose flour
- 1/8 teaspoon salt
- 1/2 cup cold butter, cut in small pieces
- 2 to 3 tablespoons ice-cold water

#### Filling

- 8 strips lean bacon, cooked and crumbled
- 1 1/2 cups half-and-half or whole milk
- 1/8 teaspoon pepper
- 4 large eggs
- 1/4 teaspoon dried leaf thyme
- 1 cup shredded sharp Cheddar cheese

Prepare crust for quiche. In a mixing bowl, mix together flour and salt. Cut in cold butter with a pastry blender until coarse crumbs form; add water, a little at a time, until dough holds together and forms a ball. Shape into a disk, wrap in plastic wrap, and refrigerate for about 30 minutes.

On a lightly floured surface with a floured rolling pin, roll out dough into a circle about 11 inches in diameter. Fit dough into a 9-inch pie plate or quiche pan. Trim edges, leaving a little overhang, about 1/4-inch all around the edge. Prick dough with a fork. Line with foil and fill with dried beans or pie weights. Bake quiche crust for 10 minutes at 375°.

In a small bowl, whisk together the eggs, milk, thyme, and pepper. Pour into the baked crust. Crumble bacon over the top with the shredded Cheddar cheese. Bake at 375° for about 30 minutes, or until quiche filling is set and top is lightly browned. Serve the quiche with fresh tomato wedges or a tossed salad. Quiche serves 8.