

Quiche Lorraine

While quiche Lorraine can vary from recipe to recipe, we kept ours classic with bacon, shredded Gruyère, shallots, and heavy cream. Don't have Gruyère? Use Swiss cheese instead! This recipe is endlessly adaptable.

Ingredients:

FOR THE CRUST

1 1/4 c. all-purpose flour
1/2 tsp. kosher salt
1/2 c. (1 stick) cold butter, cubed
3 tbsp. ice water

FOR THE QUICHE

8 slices bacon
1 1/2 c. shredded Gruyère, divided
1 shallot, minced
6 large eggs

1 1/2 c. heavy cream
Pinch of cayenne
Pinch of nutmeg
Kosher salt
Freshly cracked black pepper

Directions:

Make the crust: In a large bowl whisk together flour and salt until combined. Using your hands, add butter, working it into the flour until the mixture resembles pea-size crumbs. Add ice water by the tablespoon until the mixture forms into a crust. Form into a disc, wrap in plastic wrap, and refrigerate until firm, 30 minutes.

Preheat oven to 375°. On a lightly floured surface, roll out crust until 1/4" thick. Loosely drape over a 9" pie plate and crimp edges. Refrigerate until ready to use.

In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Transfer to a paper towel-lined plate to drain.

Scatter cooked bacon on pie crust with 1 cup Gruyère and shallot. In a large bowl, whisk together eggs, cream, cayenne, and nutmeg and season with salt. Pour mixture over bacon and cheese. Sprinkle with remaining 1/2 cup cheese.

Bake until crust is golden and eggs cooked through, 40 minutes. Let cool 15 minutes before slicing and serving.

