

Mom's Favorite Quiche

Crust:

(Can also use a deep-dish, store-bought crust)

- ½ cup, plus 1 Tbsp cold shortening
- 1 ¾ cups flour
- ½ tsp salt
- Milk (added to egg)
- 1 egg yolk, slightly beaten

Filling:

- 5 eggs
- 2 cups heavy whipping cream
- ½ tsp sugar
- Pinch cayenne pepper
- 1 Tbsp minced shallot
(reduce amount if using onions)
- 5 oz frozen chopped spinach, thawed
and drained (squeeze excess water)
- ½ lb bacon, crisply
cooked and crumbled
- 2 cups shredded Swiss cheese

Crust:

Cut shortening into flour and salt until particles are the size of small peas. Add enough milk to the egg yolk to measure ⅓ cup. Stir into flour mixture until pastry almost cleans side of bowl. Gather pastry into ball, roll out on floured surface, and press it into a large, fluted, deep-tart pan or deep-dish pie pan.

Preheat oven to 450°

Filling:

Beat eggs slightly, add whipping cream, salt, sugar, cayenne pepper, and beat well.

In pie shell, layer ½ the shallots, spinach, bacon and cheese.

Cover with ½ of egg mixture.

Repeat with remaining ingredients.

Bake 15 minutes at 450°

Reduce oven to 300°. Bake 35-45 minutes more.

Quiche is done when knife inserted in middle comes out clean.

Let stand 10 minutes before slicing.