



Quiche

Yield: 1 9" or 10" pie

By Chef Melinda McNeil

Ingredients

1 1/2 c all purpose flour
1/4 tsp salt
3 oz cold butter, cubed
1/3 - 1/2 c ice water or cold milk
2 c half and half

6 eggs
3 c filling
2 tsp salt
Pepper

Directions

Combine flour and salt in a large bowl and quickly cut in butter, using fingers or pastry blender. (Or use a food processor.)

When butter is pea-sized, drizzle in 1/3 c of the liquid and use a fork to quickly bring mixture together. Use hands to determine if the dough will hold together; if not, add remaining liquid and quickly form into a ball. Wrap in plastic and shape into a disc. Chill at least 30 minutes.

Prepare filling ingredients. This could be shredded cheese, frozen spinach that is thawed and squeezed of extra liquid, sautéed vegetables, etc. Filling ingredients should be precooked and seasoned.

Preheat the oven to 350 degrees. Using only as much flour as needed for the countertop and rolling pin, roll dough into a circle and line the pie pan. Rest in the fridge for at least 20 minutes.

Combine eggs, half and half, salt and pepper. Spread filling in the lined pie pan and pour batter over top. Bake for at least one hour; crust will be browned and the quiche will be slightly firm to the touch in the center, and have a tight jiggle when moved. Cool before serving.