

QUICHE DEEP DISH

Last Modified: 03/27/2017

PREP: 1 Hr
COOK: 1 Hr
OVEN: 350

F EASY

EGGS

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
6	Large	Eggs	Room Temp
1	Cup	Half & Half	
1/4	Tsp	Kosher Salt	
1/2	Tsp	Ground Black Pepper	
1	12 Oz	Pkg Thin Sliced Bacon	1/4" Lardons
OR			
1	Cup	Ground Breakfast Sausage	Cooked
1/2	Tsp	Onion Powder	
1/2	Medium	Yellow Onion	Minced
1 1/2	Cups	Fresh Baby Spinach Leaves	Chopped
OR			
1	Cup	Fresh Baby Broccoli Florets	Steamed
1	Cup	Sharp Cheddar Cheese	Shredded
OR			
1	Cup	Mozzarella Cheese	Shredded
OR			
1	Cup	Mixture Of Both	Shredded
1	9 Inch	Deep Dish Frozen Pie Crust	Thawed

OPTIONAL INGREDIENTS

Pat ALL optional ingredients dry so excess moisture does not interfere with the setting up of the Egg Custard

Use no more than about 2 1/2 Cups +/- TOTAL of the ingredients (or combinations thereof) so they all fit inside

		ROASTED VEGETABLES: Asparagus, Broccoli Florets, Onions, Squash, Sweet Peppers, Mushrooms	Chopped Sliced
		FRESH VEGETABLES: Baby Spinach, Tomatoes	Chopped
		SEAFOOD: Smoked Salmon, Shrimp, Lump Crab	Chopped
		COOKED MEATS: City Ham, Sausage, Pepperoni, Salami, Chicken	Chopped
		CHEESE: Gouda, Parmesan, Cheddar, Feta, Swiss, Gruyere, Havarti	Shredded
		FRESH HERBS: Chives, Parsley, Thyme, Basil, Oregano, Green Onions	Chopped

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PREPARATION	
FACTOID	This is a simple, quick, plain Quiche with a rich Custard filling. You may optionally add in a variety of other ingredients to create a Quiche that is entirely your own.
TOOLS	1) Medium Mixing Bowl. 2) Instant Read Thermometer 3) Medium Stainless Steel Skillet
HINTS	Substituting Whole Milk in place of the Half & Half will make for a thinner consistency Custard. Conversely, substituting Heavy Cream will make for a thicker Custard
HINTS	When the Egg Custard reaches 170 degrees in the center, IT IS DONE! The Quiche will be soft-set, but it will continue to cook as it stands. Always let any Quiche cool undisturbed for about 10 minutes, before serving.
CAUTION	Overbaked Egg Custard WILL curdle.
OPTION	Near the end of baking, you may optionally sprinkle the top generously with any shredded Cheese of choice.
PREP	DISH 1) Cut the Bacon Slices into 1/4" wide lardons and set them aside. OR 1) Crumble The Sausage into small pieces. 2) Mince the Yellow Onion and set it aside. 3) Preheat the oven to 375 degrees with a rack just below center.
HINTS	To prevent the Custard from soaking into the pastry shell while baking, paint it with Egg Whites and allow it to set until dry before adding in the Custard.
1	CUSTARD: In a medium skillet over medium heat, cook the Bacon or Sausage, drain on paper towels and set it aside.
2	CUSTARD: In a medium mixing bowl, whisk thoroughly together the Eggs until there are no white streaks visible. Whisk in the Salt, Pepper, and Onion Powder.
3	CUSTARD: In the bottom of a cold deep-dish pie crust, sprinkle half of the chopped Spinach. Top with half of the cooked Bacon or Sausage, half of the minced Onion and half of the shredded Cheese. Repeat the layers again, beginning with the rest of the Spinach, followed by the Meat, Onion and Cheese.
4	CUSTARD: Pour Egg mixture into the pie crust, submerging the layered ingredients.
1	BAKING: Bake for 40-55 minutes or until egg mixture is firm and the top is golden brown. and test for doneness with an instant read thermometer.
SERVE	Remove the Quiche from the oven and place it on the counter for 10 minutes to cool and complete setting up of the Custard.