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RECIPE

COLLECTOR

Recipe Name: Ka-Quiche

From: Tom

Cooking Time: 80 min Serves: 4

Store for 4 days max

1 Chilled pie crust

4 large eggs

1/2 c whole milk

1/2 c heavy cream

1/4 t each salt & pepper

1 c assorted cheese (cheddar)

up to 2 cups add-ins (sliced veggies, bacon)

- Preheat oven to 375°F
- Apply chilled pie crust to a 9 or 9 1/2 inch pie dish in whatever way feasible. Crimp it, fold it, plaster to the dish, whatever you enjoy.
- Line the chilled pie crust with parchment paper or aluminum foil because millennials are killing this product. Fill with pie weights evenly distributed or the baking police will get you.
- Bake 15-16 minutes until edges start to brown.
- Remove from oven, remove parchment paper and weights. Prick holes around the bottom crust.
- Return pie crust to oven. Bake until the bottom crust is just beginning to brown, 7-8 min. Remove from the oven and set aside. Crust will be warm when adding things. Entirely reasonable.
- Reduce oven to 350° on account of the pie's good behavior.

- Beat the eggs, whole milk, heavy cream, salt and pepper together on high speed until completely combined, about 1 minute.
- Add in up to 2 cups of add-ins. Veggies should be pre-cooked and drained. Bacon should too. Pat dry prior to mixing in.
- Skooch things around so that everything is evenly distributed. Sounds strange but don't read too much into it.
- Bake the quiche until the center is just about set, about 45-55 minutes. Use a pie crust shield to prevent the pie crust edges from over-browning (or aluminum foil)
- Middle can be jiggly but edges should be set. Cool 15 minutes. Add more toppings if desired.