

Quiche Lorraine

Position one of the oven racks in the center and preheat the oven to 450° F

Line a 24 cm or 9 1/2 inch pie plate with a single pastry crust. Recipe follows.

Pastry Crust

1 1/4 cups of all-purpose flour
1/4 teaspoon salt
5 Tablespoons butter
2 Tablespoons vegetable shortening
4 Tablespoons cold water

Put the dry ingredients in a bowl. I use the food processor with a metal blade. Add the butter and shortening. Pulse the food processor until the mixture looks crumbly. While the food processor is running add the cold water and mix just until the mixture forms a ball.

On a floured surface, roll out the dough larger than the pie plate.

Carefully fold the dough in quarters and place it in the pie plate.

Unfold and fit it loosely in the plate. Trim the edge of the pastry 1/2 larger than the outside rim of the pie plate.

Flute or crimp edge with finger or fork.

Filling

1 Tablespoon bacon drippings
1 1/4 cups thinly sliced onions
2 cups cubed (small) Gruyère or Emmentaler cheese
5 slices crisp bacon
5 eggs, beaten slightly
1/1/4 cups each heavy cream and milk or 2 1/2 cups light cream
1/2 generous teaspoon salt
1/4 generous teaspoon nutmeg and ground pepper

Cook the bacon crisp, remove from pan and drain on a paper towel, leaving 1 Tablespoon of the dripping in the pan. Cook onions in bacon dripping until they are transparent. Cover bottom of pastry with cheese, onions, and crumbled bacon. Combine the remaining ingredients and pour over the onion, bacon and cheese. Assemble the Miracle Baker and insert it gently into the pie plate. If necessary, using a potholder between your hands and

the Miracle Baker. Bake in a preheated, very hot oven (450° F.) for 10 minutes, and then reduce heat to moderate (350° F.) and bake 35 to 40 minutes (depending on the oven and altitude) or until a knife inserted in the centre comes out clean. Let the quiche cool on a rack for few minutes. Run a paring knife along the walls and into the corners of the Miracle Baker and gently remove the Miracle Baker by the handles of part one.

Serve with a green or fruit salad and some French bread. Enjoy!

When you decide to serve only few pieces, fill the “hole” with some wax paper and cover the quiche with saran wrap and foil paper and freeze the remainder quiche.

Later, individual pieces are easy removed because the quiche has been baked with the Miracle Baker already into serving pieces.