

# The Best Quiche Lorraine

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## Servings: 8

*Pastry for a single-crust (deep dish) pie*  
*1 package (12 ounce) thick-sliced bacon strips, coarsely chopped*  
*3 large sweet onions, chopped*  
*1 tablespoon fresh thyme, minced*  
*1/2 teaspoon coarsely ground pepper*  
*1/8 teaspoon nutmeg*  
*1 1/2 cups shredded Cheddar cheese*  
*1/2 cup grated Parmesan cheese*  
*8 large eggs*  
*2 cups whole milk*  
*1 cup heavy whipping cream*

## Preparation Time: 1 hour

### Bake Time: 1 hour 15 minutes

On a lightly floured surface, roll the dough to a 14-inch circle. Transfer to a nine-inch springform pan. Press firmly against the bottom and sides. Refrigerate while preparing the filling.

In a large skillet, cook the bacon over medium heat until crisp, stirring occasionally. Remove with a slotted spoon. Drain on paper towels. Discard the drippings, reserving one tablespoon in the pan.

Add the onions to the drippings. Cook and stir over medium heat until caramelized, 20 to 25 minutes. Stir in the thyme, pepper and nutmeg. Remove from the heat. Cool slightly. Stir in the cheese and bacon pieces. Spoon into the crust.

Preheat the oven to 350 degrees.

In a large bowl, whisk the eggs, milk and cream until blended. Pour over the top of the filling. Place the springform pan on a rimmed baking sheet.

Bake on a lower oven rack until a knife inserted near the center comes out clean, 75 to 85 minutes.

Let stand on a wire rack for 15 minutes. Loosen the sides from the pan with a knife. Remove the rim from the pan.

## TIPS:

*Splurge on good-quality cheese to get the best flavor. Avoid using low-fat products that have more water content - they won't produce the same creamy texture.*

*Using a springform pan allows for more filling per slice than with a deep-dish pie plate. Perfect for serving brunch!*

*Make the crust early and place it in the pan to chill the night before serving. The more time that you allow it to chill, the better. It will hold its shape more easily, adding more flaky, buttery goodness to every bite.*

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Per Serving (excluding unknown items): 339 Calories; 27g Fat (70.5% calories from fat); 17g Protein; 8g Carbohydrate; 1g Dietary Fiber; 287mg Cholesterol; 337mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 4 Fat.