



LA FAMIGLIA

WINE COUNTRY QUICHE

You can dress this quiche up or down merely based upon the quality of the ingredients. If you use the very best ingredients this dish moves from simply delicious to scrumptious! ALSO, it is just as easy to make two as one. This quiche stores very well in the fridge and it is too easy to pop a slice in the microwave for brunch or lunch. The combination of the warm, rich, cheesy, smoky quiche with the cold, zingy, crisp, citrus-lemon Pinot Grigio is divine!

INGREDIENTS

- 1 deep dish pie crust (baked for 15 minutes at 350)
- 3 eggs and 1 egg yolk
- 8 slices of thick high quality bacon fried crisp and chopped
- 8 oz. of Swiss cheese, grated
- ½ cup of bacon fat (result of frying bacon)
- 2 cups milk (or ½ & ½) scalded
- ½ teaspoon salt & ½ teaspoon dry mustard
- ½ teaspoon Dijon mustard
- Dusting of Cayenne and Nutmeg
- A bit of chopped parsley

DIRECTIONS

Sprinkle half the cheese over the pie crust; Then all the finely chopped bacon. Cover the “layer” of bacon with remaining cheeses. Dust very lightly with Cayenne and Nutmeg, and sprinkle with the chopped parsley.

In a bowl combine the eggs, egg yolk, two mustards, salt and bacon fat. Mix well then add the scalded milk which has been allowed to cool. Mix again and pour this mixture over the cheese and bacon in the pie shell.

Bake for 30 minutes at 350. The quiche should be delicately browned. If not, turn off the heat and let the quiche stand in the oven another 5 minutes.

OPTIONAL:

Use turkey-bacon instead of pork bacon; our boys love it when we use the turkey-bacon from Willy-Bird, a friend and local supplier in Sonoma County. Also, you can lose the bacon fat for a lighter, lower fat quiche.

Serve the quiche warm with chilled La Famiglia 2007 Russian River Valley Ramato Originale Pinot Grigio for lunch, brunch or dinner!