

I decided to make my quiche crustless (saves time and -- eek! -- empty calories) but if you want more of a treat, just add the pastry - I've given instructions below. Artichoke and Bacon Quiche is delicious either way!

ARTICHOKE AND BACON QUICHE

4 ounces bacon, cut into lardons
1 tablespoon bacon dripping or lard, if using lean bacon
2 large eggs + 1 egg yolk (or 3 medium eggs), beaten (1 tablespoon reserved if making pastry)
1 cup heavy cream
½ teaspoon salt
pinch of pepper
2 garlic cloves, finely chopped
1 cup flat-leaf parsley leaves, minced
14-ounce can artichoke hearts (not marinated), rinsed and drained
3 ounces sharp cheddar, grated (a little more than 1 cup)

Preheat oven to 350 degrees Fahrenheit and grease a 9" pie plate.

Heat the fat (if needed) over medium-high in a frying pan and cook the bacon until it just crispy. Set aside to drain. In a small bowl, beat the eggs and cream together. Season with salt and pepper. Stir in garlic and parsley and set aside.

Arrange artichokes and bacon in the bottom of the pie plate and cover with cheddar. Pour the egg mixture over. Bake for 25-35 minutes, or until a sharp knife stuck into the center of the quiche causes no liquid to come to the surface. Cool slightly before serving.

Serves 6

PASTRY

1 $\frac{3}{4}$ cups flour
½ teaspoon salt
4 ounces chilled unsalted butter, cut into small cubes
ice water
1 tablespoon beaten egg (see above)

Preheat oven to 375 degrees Fahrenheit. Place a 10" removable-bottomed fluted tart pan on a baking sheet and set aside. Stir together the flour and salt in a large bowl then rub in the butter until mixture resembles coarse breadcrumbs. Add ice water a teeny bit at a time until dough comes together in a ball. (You want to be careful and make sure the pastry doesn't get too wet.) Roll pasty out to $\frac{1}{8}$ " thick circle, either on a floured board or between two sheets of parchment paper.

Fit pastry in the tart pan and trim off the excess. Prick holes in the bottom of pastry with the tines of a fork, line with parchment and add baking weights or dried beans. Bake the pastry for 15 minutes. Then, remove the pie weights and parchment, brush pastry with beaten egg and return to the oven for 5 minutes. Cool on a wire rack. Turn oven down to 350 degrees and continue with recipe from browning the bacon.

Want to make your life easier? The pastry (uncooked), bacon, cheese, garlic, and parsley can all be prepared in advance and kept in the fridge. Also, the entire quiche can be made in advance. It's good cold or reheated in a 300-degree oven.