

Bacon and Smoked Gouda Quiche

Directions

This Bacon and Smoked Gouda Quiche recipe, submitted by Kellie Braddell of West Point, California, took third place in our annual #LardLovers Recipe Contest. The contest drew homegrown recipes — savory and sweet alike — from around the country. Her winning quiche is savory, flavorful, and has a deliciously flakey crust!

For the Crust:

- 2 cups all-purpose flour
- 1 1/2 teaspoons kosher salt
- 1 teaspoon sugar
- 5 tablespoons chilled unsalted butter, cut into pieces
- 3 tablespoons chilled Coast Refined Lard
- 6-7 tablespoons of ice water

For the Quiche Filling:

- 8 ounces meaty slices of bacon, cut into 1/2-inch pieces
- 3 shallots, peeled and thinly sliced
- 1 large garlic clove, minced
- 3 tablespoons Coast Refined Lard
- 3 fresh thyme sprigs
- 1 large bay leaf
- 1 3/4 cups half and half
- 1 3/4 cups buttermilk
- 8 large eggs, at room temperature
- 1 1/2 teaspoons kosher salt
- 1/8 teaspoon cayenne pepper
- Pinch of freshly ground nutmeg
- 4 ounces grated smoked Gouda

Directions:

1. Using a food processor, pulse the flour, kosher salt and sugar until combined. Add the butter and lard; pulse until mixture begins to crumble. While the motor is running, slowly add the ice water, one tablespoon at a time, until dough is crumbly but sticks together. Turn dough out onto a work surface, knead a few times just until it comes together. Form into a disk, wrap in plastic wrap and chill for at least 30 minutes.
2. On a lightly floured surface, roll chilled dough out to fit a 9-inch deep pie plate. Place dough in the pie plate being careful not to stretch the dough while nestling it into the bottom of the plate. Trim edges, leaving a 1-inch border. Fold edges under and crimp, as desired. Chill for 30 minutes.
3. Preheat oven to 375 degrees. Line the chilled pie crust with parchment paper, leaving an overhang. Fill with pie weights or dried beans and bake for 25-35 minutes, or until edges just begin to brown. Remove parchment and weights/beans, lower the oven to 350 degrees and continue to cook until the bottom of the crust begins to brown, about 15-20 minutes. Remove from the oven and cool on a wire rack.
4. In the meantime, in a small saucepan, add the bacon pieces, shallot, garlic, lard, thyme sprigs and bay leaf; cook over medium heat for 5 minutes. Lower the heat and simmer for another 20 minutes or until bacon and shallots are soft. Set aside; when cool, strain and remove herbs.
5. Heat the half and half and buttermilk over medium heat, stirring until bubbly. Remove from the heat and set aside to cool.
6. In a blender, puree eggs until frothy. Add the cooled half and half mixture, salt, cayenne and nutmeg; blend until smooth.
7. Place the pie plate on a sheet pan, add the shredded Gouda to the bottom of the pie crust, layer on the bacon mixture and pour over half of the egg mixture. Carefully transfer sheet pan to the oven and top off with the remaining egg mixture (you may have a bit left over).
8. Cook until edges of quiche are set, about 55-65 minutes (center will still be a little jiggly). Remove pan from oven and place pie plate on a wire rack to cool completely. Slice into wedges to serve.