



today's main ingredient

A  LOCAL FOOD PODCAST



Quiche with Leeks

INGREDIENTS – serves 8 as first course, or 6 as main

2 Tablespoons unsalted butter
3/4 pound leeks, white parts only, cleaned and sliced thinly across (about 3 1/2 cups)
1 1/2 teaspoons Kosher salt, divided
3 large eggs
3/4 cup heavy cream
A 10-inch quiche crust, fully baked

Place a rack in the center of the oven and preheat the oven to 375°F

STEP 1 – Melt butter in a large skillet. Add the leeks and 1/2 teaspoon salt. Cook over medium heat for 5 minutes, or until wilted.

STEP 2 – Reduce heat to low and cook for 20 minutes, stirring occasionally, until the leeks are very soft but not browned. Set aside.

STEP 3 – Whisk together the eggs, cream and remaining 1 teaspoon salt in a medium bowl. Stir in the leeks. Pour into the prepared crust.

STEP 4 – Bake for 20 minutes, or until set and slightly puffed.

Variation: Quiche with Leeks, Bacon & Gruyère

Cook 1/4 pound thick-cut bacon (1/4-inch dice) until browned. If desired, cook leeks in the rendered bacon fat. Add cooked bacon and 3/4 cup grated Gruyère (or substitute Emmental or Jarlsberg) into the custard base. Pour into prepared crust and bake as directed.