

Potato- Crusted Quiche Lorraine



Ready in **75-120 minutes**

Serves **8-16 servings**

Preparation

1. **Preheat oven to 450 degrees for potatoes then reduce to 350 degrees for quiche**

Cut bacon into 1/2" lardons - Saute till rendered and crispy. (save rendered bacon fat).

2. **Par-bake the potato slices on a sheet pan at 450 degrees until slightly softened with a touch of EVOO and S&P**

3. **Using 1 tsp of the rendered bacon fat grease the quiche dish and lay the potato slices so the rounded edges protrude slightly from the top of the pan. Completely cover the bottom of the pan with potato.**

Ingredient

- **S** 4 eggs 2 cups Gruyere cheese 1/2 cup parmesan
- cheese - reserve 1/8 cup for topping
- 2 cups heavy cream
- Green onions- sliced thinly
- 2 pieces bacon fried as lardons
- 4 oz frozen spinach - defrosted & drained completely
- 2 dashes tabasco
- 2 dashes worcestershire sauce
- 2 medium russet potatoes sliced lengthwise 1/8"
- 1/4 tsp nutmeg
- 1/8 tsp fine fresh ground pepper
- Heavy pinch of salt

5. Finely shred the cheeses

6. Beat well the eggs, cheeses, heavy cream, & chopped spinach.

7. Add and mix in the tabasco, worcestershire, nutmeg and S&P

8. Pour into prepared pan with potatoes

9. Top with the reserved Parmesan and bacon lardons

10. Bake for 40-50 minutes at 350 degrees. Let cool for 20 minutes before slicing.

11. Top with the green onions as garnish for serving

Tips

This is a great option for a Gluten-Free Diet!

You can also use a standard pastry crust if you'd like.