

Kale, Bacon, and Onion Quiche

Kale, a member of the cabbage family, is widely available during the winter and early spring. It has a mild flavor, and its dark, richly colored green leaves add contrast to the salty bacon in this quiche.

MAKES One 9-inch quiche

CRUST All-Butter Pie Dough, Unbaked Single Crust

Ingredients	Volume	Ounces
Bacon	6 slices	-
Diced onion	1 cup	5
Coarsely chopped stemmed kale	About 5½ cups	3
Freshly ground black pepper	¼ tsp	-
Balsamic vinegar	2 tsp	-
Sour cream	½ cup	4.25
Heavy cream	1¼ cups	10.5
Large eggs	3	-
Grated Parmesan, packed	½ cup	1.5

1 Preheat the oven to 400°F and set the rack in the lowest position.

2 In a medium sauté pan, cook the bacon over medium heat until crisp, 10 to 15 minutes. With a slotted spatula, transfer the bacon to paper towels to drain. Pour off all but about 2 tablespoons of the bacon fat from the pan and set aside the pan. When the bacon has cooled, chop it into ½-inch pieces.

3 Line the chilled crust with lightly oiled or sprayed parchment and fill with weights. Partially blind bake the crust until it is a matte, pale golden color, 15 to 20 minutes. Transfer the crust to a cooling rack and remove the weights and parchment. Reduce the oven temperature to 350°F.

4 Reheat the bacon fat in the sauté pan over medium heat. Add the onion and sauté until translucent and tender, 5 to 10 minutes. Add the kale, season with the pepper, and sauté until the kale is bright green and tender, 10 to 15 minutes more. Add the vinegar and deglaze the pan, scraping up the bacon bits from the bottom of the pan. Add the chopped bacon back to the pan. Remove the pan from the heat.

5 In a medium bowl, combine the sour cream, heavy cream, and eggs and whisk until thick and smooth.

6 Sprinkle half of the cheese over the bottom of the prepared crust and arrange the kale mixture in an even layer over the cheese. Pour the sour cream mixture over the filling and sprinkle evenly with the remaining cheese.

7 Bake until the center of the quiche is just set and the edges are golden brown, 30 to 40 minutes.

8 Remove the quiche from the oven and place it on a cooling rack.

9 Serve warm or at room temperature.