

Bacon Cheese and Caramelized Onion Quiche

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

My husband said this is the best quiche hes ever tried The combination of caramelized onion bacon and Cheddar cheese is perfect

Ingredients

- - 4 strips bacon - 1 (9-inch) unbaked pie crust - 1 egg
- beaten - ¼ cup unsalted butter - 1 medium onion
- finely chopped - 2 eggs - 1 ¼ cups sour cream - ¼ cup cream cheese
- softened - ¼ teaspoon salt - ? teaspoon ground black pepper - 1 cup shredded Cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Cook bacon in a large skillet over medium-high heat
2. turning occasionally
3. until crispy
4. about 10 minutes. Drain on paper towels. Let cool 10 minutes
5. then crumble and set aside. Roll out pastry crust using a lightly floured rolling pin to fit a 9-inch pie plate. Place crust in pie plate. Prick holes into crust bottom using a fork. Bake in the preheated oven on the middle rack for 15 minutes. Remove crust from the oven; brush with beaten egg. Return crust to the oven; bake 5 minutes more. Heat butter in a pan over medium heat. Add onion; cook and stir until softened and translucent
6. about 5 minutes. Reduce heat to low; continue cooking and stirring until onion very tender and dark brown
7. about 40 minutes more. Whisk remaining 2 eggs together in a bowl. Add sour cream and cream cheese; beat with an electric mixer until well combined. Beat in salt and pepper. Spread caramelized onions with remaining butter onto pastry crust; sprinkle in 1/2 cup Cheddar cheese. Place crumbled bacon evenly over top; pour in egg mixture
8. then top with remaining 1/2 cup Cheddar cheese. Bake quiche in the preheated oven until golden and fluffy
9. about 30 minutes. Let cool 10 minutes before serving.