

## Spinach, Mushroom, and Bacon Quiche

Serves 6 to 8

### Ingredients

- 1 1/3 cups all-purpose flour
- 1 teaspoons salt
- 1/2 cup Crisco shortening
- 3 to 4 tablespoons cold water
- 1 pound bacon, cut into lardons
- 1/2 pound mushrooms (wild chanterelle, wild morel, cremini, shiitake, or oyster)
- 2 Tablespoons butter
- 1 small onion, chopped
- 1 Tablespoon olive oil
- 1 Tablespoon chopped garlic
- 1/4 cup Dijon mustard
- 1 (9 ounce) package frozen chopped spinach (thawed and squeezed dry)
- 2 cups shredded Swiss cheese (about 1/2 pound)
- 6 large eggs, beaten
- 2 cups half and half
- Salt and pepper



### Procedure:

1. In a large bowl, stir together flour and salt. Using a pastry blender, blend in shortening until mixture resembles very coarse crumbs. Sprinkle with water and stir until dough forms a ball. Wrap the ball in plastic wrap, and set aside in refrigerator for 30 minutes.
2. Cook the bacon in a large skillet over medium heat, stirring occasionally, until it is crisp. Drain on paper towels, and place in a large bowl.
3. Sauté the mushrooms in the butter over medium heat, tossing or stirring occasionally, until all the moisture has evaporated and mushrooms are well browned. (About 10 minutes.) Add to the bowl.
4. Sauté onion in 1 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute. Add to the bowl.
5. Add the mustard, spinach, and cheese to the bowl and stir to combine.
6. On a lightly floured cutting board or counter, roll the dough out into an 11-inch circle. Transfer dough to a 10-inch deep-dish pie pan. Trim the edges of crust, roll under, and crimp as desired. (At this point the pie shell and filling can be stored in the refrigerator until the next day.)
7. Preheat oven to 375°F.
8. In a medium bowl whisk together the eggs and the half and half. Add pepper to taste.
9. Transfer the filling to the pie shell and pour the egg mixture into the filling.
10. Bake 45 to 60 minutes until the custard is golden, puffed, and set.