

BACON AND CHEDDAR POLENTA QUICHE



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6 slice thick bacon

2 $\frac{1}{4}$ cups milk

2 tablespoons butter

$\frac{1}{2}$ cup uncooked polenta

2 teaspoon kosher salt, divided

1 tsp black pepper, divided

2 $\frac{1}{2}$ cups shredded sharp cheddar cheese, divided

6 large eggs

2 $\frac{1}{2}$ cups half milk half cream

1 cup heavy cream

$\frac{1}{3}$ cup sliced chives

Cook bacon in a skillet over medium heat until crisp; drain and crumble. Transfer 2 teaspoons bacon drippings to a saucepan.

Bring drippings, milk, and butter to a boil over medium heat in the saucepan. Gradually whisk in polenta, 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper, cook on medium heat, whisking constantly for 15 minutes or until very thick. Remove from heat, let stand 10 minutes.

Stir in 1 cup cheese; let stand 10 minutes. Stir in 1 egg,

spread in a 9-inch springform pan coated with cooking spray. Bake in a preheated 180°C oven for 25 minutes or until set and browned.

Sprinkle remaining 1-1/2 cups cheese over warm polenta, spreading to edges.

Let stand 15 minutes.

Reduce oven temp to 160°C. Combine half-and-half, cream, chives, and remaining 5 eggs, 1 teaspoon salt and 1/2 teaspoon pepper.

Pour over polenta and sprinkle with crumbled bacon.

Place pan on a foil-lined baking sheet.

Bake at 160°C for 1 hour and 15 minutes or until lightly browned and just set.

Let stand 20 minutes. Run a sharp knife around edges of quiche; remove sides of pan, and serve.

Recipe submitted by Nicolette Papas

Photo: Nicolette Papas