

Caramelized Onion and Bacon Quiche



For the crust:

1/4 cup yellow cornmeal
1 1/2 cups all-purpose flour
3/4 tsp. sea salt (or table salt)
1 stick cold, unsalted butter, cut into 1/2" pieces
1 oz. grated Parmesan
5-7 tbs. ice water

For the filling:

1 1/2 tbs. unsalted butter
1 yellow onion, thinly sliced
1/4 cup bacon bits
3 tbs. all-purpose flour
4 eggs, whisked
1 cup half-and-half
Kosher salt
Freshly ground black pepper
1/4 tsp. fresh thyme leaves (or 1/8 tsp. dried thyme)

Make the crust:

In a food processor, pulse together the cornmeal, flour, and salt until combined. Add cold butter and Parmesan; pulse until the mixture has pea-sized bits of butter. While continuing to pulse, drizzle in the 5 tbs. ice water until dough comes together. Add more water if necessary, but not more than 7 tbs.

Roll the dough into a disk and wrap in plastic wrap. Refrigerate until firm (about 45 minutes).

On a clean, floured surface, roll out the dough with a rolling pin until it fits the shape of a 9" pie dish. Grease the pie dish with cooking spray; press dough into pie dish, crimping sides as needed. Pierce the bottom of the dough with a fork so the dough does not rise during cooking. Refrigerate the dough in the pie dish an additional 20 minutes.

Preheat the oven to 350.

Line the pie crust with foil and fill with either pie weights or dried beans (any kind). Bake 20 minutes. Remove foil and beans; bake an additional 12-15 minutes, until the crust is golden-brown. Allow to cool completely on wire rack.

Make the filling:

Meanwhile in a large skillet or Dutch oven, melt the butter over medium heat. Add onions and sauté until caramelized (about 20 minutes), stirring occasionally. Lay the onions on the bottom of the cooled crust. Mix the bacon bits, flour, eggs, half-and-half, a pinch or two of salt, ground pepper to taste, and thyme in a large bowl; whisk to combine.

Pour cream mixture over onion. Bake at 350 for 50 minutes or until set.