

## Wild Mushroom Quiche

CRUST: From Mark Bittman's How to Cook Everything

### Ingredients:

1-1/8 cups all-purpose flour, plus some for dusting work surface  
1/2 tsp. salt  
1 tsp. sugar  
8 Tbsp. (1 stick) cold unsalted butter, cut into about 8 pieces  
About 3 tablespoons ice water, plus more as needed

### Steps:

1. Combine the flour, salt, and sugar in the container of a food processor; pulse once or twice. Add the butter and turn on the machine; process until the butter and flour are blended and the mixture looks like cornmeal, about 10 seconds.
2. Place the mixture in a bowl and sprinkle 3 tablespoons of water over it. Use a wooden spoon or a rubber spatula to gradually gather the mixture into a ball; if the mixture seems dry, add another ½ tablespoon ice water. When you can make the mixture into a ball with your hands, do so. Wrap in plastic wrap, flatten into a small disk, and freeze the dough for 10 minutes (or refrigerate for 30 minutes); this will ease rolling. (You can also refrigerate the dough for a day or two, or freeze it almost indefinitely.)
3. You can roll the dough between two sheets of plastic wrap, usually quite successfully; sprinkle both sides of it with a little more flour, then proceed. Or sprinkle a countertop or large board with flour. Unwrap the dough and place it on the work surface; sprinkle its top with flour. If the dough is hard, let it rest for a few minutes; it should give a little when you press your fingers into it.
4. Roll with light pressure, from the center out. (If the dough seems very sticky at first, add flour liberally; but if it becomes sticky only after you roll it for a few minutes, return it to the refrigerator for 10 minutes before proceeding.) Continue to roll, adding small amounts of flour as necessary, rotating the dough occasionally, and turning it over once or twice during the process. (Use ragged edges of dough to repair any tears, adding a drop of water while you press the patch into place.) When the dough is about 10 inches in diameter (it will be less than ¼-inch thick), place your pie plate upside down over it to check the size.
5. Move the dough into the pie plate by draping it over the rolling pin or by folding it into quarters, then moving it into the plate and unfolding it. When the dough is in the plate, press it firmly into the bottom, sides, and junction of bottom and sides. Trim the excess dough to about ½ inch all around, then tuck it under itself around the edge of the plate. Decorate the edges with a fork or your fingers. Freeze the dough for 10 minutes (or refrigerate it for 30 minutes).
6. Fold a piece of foil in half large enough to cover your crust, butter one side and press butter side down into the crust. Weight the foil down with dried beans or rice and bake 12 minutes at 425°F. Remove from oven, reduce heat to 350°F and carefully remove weights and foil. Bake another 10-15 minutes, or until crust is lightly golden.

## QUICHE:

### Ingredients:

- 4 eggs
- 1-1/2 cup milk
- 1/4 cup feta cheese
- 3/4-1 cup chopped chicken of the woods mushroom
- 1 small red bell pepper sliced into strips
- 1 medium onion chopped
- 4 cloves of garlic quartered
- 2 tsps dried thyme

### Steps:

1. Sautee onions, garlic and mushrooms in a skillet with 1-2 tbs butter for about 10 minutes
2. Add red pepper and sautee for another 2-5 minutes.
3. Remove from heat spread into prebaked crust.
4. Beat eggs and milk together in a small bowl. Pour over vegetable mixture.
5. Sprinkle with feta cheese and thyme.
6. Bake at 425°F for 25 minutes. Can be served hot or cold.

Serves 8

