**Basic Quiche**

**Crust**

1 1/4 cups all-purpose flour, plus more for rolling

1/2 tsp. salt

1 Tbs. sugar

1/2 cup (1 stick) cold unsalted butter, cut into pieces

2 tsp. vinegar

2 Tbsp. to ¼ cup ice water

Combine the flour, salt, and sugar in a medium-sized mixing bowl and mix thoroughly. Cut the cold butter into cubes and place in the flour mixture. Cut the butter into the flour mixture using a pastry blender until the mixture resembles small peas. Drizzle the vinegar and 1/4 cup of ice water over the dough and continue to gently mix with the pastry blender until a shaggy dough forms. While mixing, gradually add more ice water as needed, 2 Tbs. at a time. Mix the dough just until it forms a shaggy mass; it may even appear slightly dry but will hold together when pressed in the hands.

Turn the dough onto a lightly floured surface and form into a disk that is 1 1/2 inches thick. Cover in plastic wrap and refrigerate for at least one hour, or up to three days.

Roll the dough into a 12-14 inch circle on a floured surface. Fold the dough into quarters and place in pie pan. Gently press the dough into the pie pan and cut off the excess dough edges, leaving a 1 inch overhang. Fold the overhanging dough under, creating a thick rim around the pie. Crimp as desired.

**Filling**

1 ½ -2 cups shredded cheese of your choice

6 eggs

½ to 1 cup sautéed veggies of your choice, cooled completely

1 cup half and half

Pinch nutmeg

1/4 tsp. pepper

½ tsp. kosher salt

2 oz. cubed cream cheese (optional)

Preheat oven to 375 degrees.

Preheat oven to 425. Combine all the ingredients and pour into prepared pie pan. Place on the bottom rack of the oven and bake for 35 to 45 minutes, or until set.

TIP: bake the pie over tinfoil or a cookie sheet to catch any filling that might spill into the oven.