**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**

2 Tbs. butter

½ an onion, chopped

2 cloves garlic, minced

6 eggs

2 cups half and half

Pinch nutmeg

1/4 tsp. pepper

½ tsp. kosher salt

2 1/2 cups shredded cheese of your choice

1 ½ cups other mix-ins (ham, spinach, vegetables, etc).

Preheat oven to 400 degrees.

Heat a saute pan over medium heat and add butter. Add chopped onion and cook until translucent. Add garlic and cook for about 30 more seconds, or until fragrant. Turn off the heat and set aside to cool.

In a large mixing bowl, add eggs, half and half, nutmeg, pepper, salt, and cooled onion mixture. Whisk together until thoroughly combined.

Place 2 cups cheese and other mix-ins in the bottom of your prepared pie pan. Pour egg mixture over the top (reserve extra egg as needed). Top with remaining ½ cup cheese.

Place the pie on a rimmed baking sheet and bake for 35-45 minutes, or until the crust is golden brown, and the filling is puffy and set when shaken.