

Chard Quiche (only very slightly adapted from T. Susan Chang's Chard Tart)

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Ingredients:

2 to 3 shallots or 3 cloves of garlic
1 small bunch Swiss chard (mine was small, at any rate; I imagine one could use more, but my cheese-to-chard balance tasted perfect)
1 tablespoon olive oil
salt
1 chunk (about 4 ounces) Gruyère or Emmentaler cheese, enough to yield 1 cup when grated [Okay, sue me, but I used a bit more; I'm afraid when I start grating cheese I always get carried away.]
3/4 cup heavy cream
3 egg yolks (I used 3-1/2 because an egg-separation mishap)
1 8-or-9-inch pie crust (Susie uses a 10-inch tart crust)
nutmeg for grating

Instructions:

Susie makes her tart crust by hand and then blind bakes it for a bit before adding the filling, after which she bakes the whole thing together at 350 degrees. I used a more standard pie crust so I just did what I usually do with a quiche—filled the uncooked pie shell and baked it. If you'd like to try her fabulous tart crust, buy her book; you'll love it!

Preheat the oven to 375 degrees.

Slice the shallots into thin rings or half-rings; if using garlic, slice the cloves thinly pole-to-pole. Strip the green leaves of the chard from the stems. Slice the leaves crosswise into 1/4-inch ribbons (discard the stems or save for soup) and rinse to remove any sand.

Heat the olive oil in a large skillet over medium heat. When it begins to shimmer, add a pinch of salt and the sliced shallots or garlic. Sauté the vegetables until tender and just beginning to caramelize. Raise the heat to medium-high and add the sliced chard all at once. Cook together, stirring, until the chard has wilted and is once again quite dry. Season to taste and remove from heat.

Coarsely grate the cheese. In a measuring cup, beat the cream, eggs yolks, and a pinch of salt together vigorously with a fork.

Assemble the pie: scatter half the cheese in a scant layer over the dough. Layer the cooked chard mixture over that. Pour the yolk-and-cream mixture over the chard, and scatter the rest of the cheese on top. Grate a small amount of nutmeg over the whole thing and place the pie (on top of a cookie sheet or larger pan in case of spills!) in the oven.

Bake the quiche for 35 to 40 minutes, until the surface is golden brown. Let it sit for 10 minutes to set. (If you're impatient, you'll have runny but yummy quiche.)

Serves 4 to 6.