

## **APPLE, LEEK, AND CHEDDAR QUICHE**

from *Recipes from the Root Cellar*

Pastry for a 9-inch or 10-inch single crust pie (favorite gf crust works great)

3 Tbsp butter

1 large leek, trimmed and thinly sliced

1 large apple, peeled, cored, and chopped

2 Tbsp flour (for gf: 2 Tbsp all-purpose gf flour, or 1 Tbsp corn starch)

1/2 tsp dried thyme

1 c. firmly packed grated sharp cheddar or smoked cheddar cheese

3-4 eggs

Milk or cream

Salt and freshly ground pepper

Preheat the oven to 375°.

Roll out and fit pastry crust into a 9- or 10-inch pie pan. Flute the edges

Melt the butter in a large skillet over medium heat. Add the leek and saute until limp, about 3 minutes. Add the apple and saute until the leeks are tender, about 3 minutes. Stir in the flour and thyme.

Sprinkle 1/2 c. of the cheese into the pie shell. Layer the leek mixture on top. Cover with remaining cheese. Beat the eggs in a glass measuring cup and add enough milk to make 1 1/2 cups. Season with salt and pepper. Pour over the pie filling.

Bake for 30-35 minutes, until puffed and browned. Let stand for at least 10 minutes before serving.