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## Pulled Pork and Caramelized Onion Quiche

Ingredients:

- 1 recipe Flaky Cheddar Cheese Crust fitted into a 9 ½ or 10 inch tart pan, blind-baked, inside bottom glazed with egg white while still warm
- ¾ cup leftover pulled pork
- 2 large yellow onions, caramelized
- 2 strips of bacon, cut into lardons and pan-fried
- 4 oz. chopped green chilies (1 small can)
- 4 large eggs + the yolk left from making your egg white wash for the crust\*
- 1 cup half and half (or heavy cream)
- 1 ½ cup grated cheese: cheddar, monterey jack, swiss or whatever you like (I use a blend of Monterey jack and sharp cheddar)
- Kosher salt
- Black Pepper

\*OR you can use 5 large eggs if you are using a crust that doesn't require the wash but if you are using the white for a wash why waste the yolk? Use that and any leftover white from the wash in the quiche

Directions:

- Preheat oven to 350 degrees F with the rack in the lowest position, with a pizza stone (or baking sheet) on it (place stone in oven when you first turn heat on so it doesn't crack, not after it's preheated)
- Whip the eggs, half and half and salt and pepper to taste together with a whisk until thoroughly blended
- Layer ½ the cheese, followed by the onions, followed by the bacon, followed by the chilies, followed by the pulled pork
- Pour the egg mixture over the filling ingredients evenly, filling will come just about to the top
- Sprinkle the remaining cheese over the top
- Place the quiche on a baking sheet (you will want to do this in case any filling bubbles or leaks out) and place the sheet on the baking stone and bake for 35 to 40 minutes, or until the filling is slightly puffed, the top is golden brown and a knife inserted into the center comes out clean (the temp. should be around 165 degrees F)

- Remove quiche from oven and allow to cool for at least 10 minutes before unmolding and serving
- Serve warm or at room temperature