

Chicken-Apple Sausage, Caramelized Onion & Chevre Quiche

A sweet-savory quiche with creamy pockets of homemade chevre

YIELD

1 nine-inch quiche

SERVES

6 to 8

PREP

25 minutes

BAKE + REST

50 to 60 minutes

INGREDIENTS

- 1 **9-inch pie crust**, partially baked and cooled
- 6 to 8 oz **cooked chicken-apple sausage**, chopped
- 1 1/2 cups **thinly sliced onions** - mostly yellow, with Vidalia if desired
- 1 Tbsp bacon fat, butter, or olive oil
- 4 oz **soft, spreadable chevre**, divided
- 4 large eggs
- 1 cup half-and-half
- 1 tsp Dijon mustard (*optional*)
- 1/2 tsp dried thyme or 1 tsp fresh thyme
- Freshly ground black pepper
- Salt only if needed

METHOD

- 1 Heat the oven to 350 F.** Set the partially baked crust on a rimmed baking sheet.
- 2 Brown the sausage.** Cook the chopped sausage in a skillet until lightly browned and any surface moisture has evaporated. Transfer to a plate and cool slightly.
- 3 Caramelize the onions.** Add the fat to the skillet and cook the onions over medium-low heat for 12 to 15 minutes, stirring often, until soft and deep golden. Cool slightly.
- 4 Make the custard.** Whisk together the eggs, half-and-half, Dijon, thyme, and black pepper. Whisk in about **1 oz of the chevre** until mostly smooth.
- 5 Assemble.** Spread the sausage and onions in the crust. Dot the remaining **3 oz chevre** throughout in small spoonfuls. Pour the custard slowly over the filling.
- 6 Bake for 35 to 45 minutes**, until the edges are set and the center still has a gentle wobble. Rest for at least 15 minutes before slicing.

THE IDEAL CHEVRE TEXTURE

Soft and spreadable but firm enough to hold its shape means no extra draining. It will bake into tender, creamy pockets.

Salt note: chicken sausage and chevre may provide enough seasoning. Taste them with the cooked onions before deciding whether the custard needs salt.