

# Chinon Quiche

*by: Katie Pizzuto*

## INGREDIENTS

6 slices of bacon (Boar's Head is good and readily available)  
1 C chopped mushrooms (use your favorite)  
1 C chopped onion  
approx. 20 small cleaned shrimp (not the baby shrimp!)  
Butter, as needed  
4 eggs  
1/2 C heavy cream  
1/2 C crumbled blue cheese  
2 tsp fresh chopped sage  
1 pie shell, blind baked (frozen or make your own)

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In a bowl, whisk the eggs and cream. Season and set aside. Slice the bacon into 1/4" pieces and sauté until fully cooked and crisp. Remove and drain on paper towels, but leave bacon fat in pan. Add the chopped mushrooms to the rendered fat as well as a pat of butter (mushrooms soak up a lot). Sauté until golden and caramelized, and remove from pan with slotted spoon and set aside. Add the onion to the pan and sauté, scraping up all along the bottom of the pan. Add a little more butter if needed. Caramelize the onions, remove with slotted spoon and set aside. Add the shrimp to the pan and season. Meanwhile set the oven to 375°. Cook shrimp until JUST pink and remove from heat. Combine the bacon bits and mushrooms and line the bottom of the pie crust with them. Lay the shrimp on top of that mixture, creating an even flat layer. Add the onions, blue cheese and sage to the egg mixture and combine. Pour on top of the shrimp to fill the pie crust. Bake until completely set & golden brown.

**Wine Pairing:** Obviously a good Chinon, but this would also work well with pinot noir, an old-world style Rioja or perhaps a Nebbiolo from the Langhe. Also pairs deliciously with Champagne.