

Spinach Quiche  
By Deb Perelman from the website "Smitten Kitchen"  
Adapted from Bon Appetite, October 1991

One half-recipe of [Martha Stewart's Pâte Brisée](#), rolled out and pressed into either a pie dish or removable-bottom tart pan. If you are a dork like me, you might take the extra scraps, cut them into leaf shapes, and press them about on the top of your unbaked quiche. But then your husband might tease you for your fall theme. Might.

**Ingredients**

1-3-ounce package cream cheese, room temperature  
1/3 cup half and half  
3 eggs  
1 10-ounce package frozen chopped spinach, thawed and drained  
1/2 cup grated cheddar  
1/4 cup grated Parmesan  
4 to 6 green onions, sliced  
1/4 teaspoon salt  
1/4 teaspoon pepper

**Preparation**

Preheat oven to 425°F. Beat cream cheese in medium bowl until smooth. Gradually beat in half and half and eggs. Mix in remaining ingredients. Pour mixture into prepared crust. Bake until crust is golden brown and filling is set, about 25 minutes. Cool 10 minutes before serving.

Pâte Brisée  
"Gourmet Magazine," April 1983

Can be prepared in 45 minutes or less, but requires additional unattended time

**Ingredients**

1-1/4 cups all-purpose flour  
3/4 stick (6 tablespoons) cold unsalted butter, cut into bits  
2 tablespoons cold vegetable shortening (such as Crisco)  
1/4 teaspoon salt

**Preparation**

In a large bowl blend the flour, the butter, the vegetable shortening, and the salt until the mixture resembles meal. Add 3 tablespoons ice water, toss the mixture until the water is incorporated, and form the dough into a ball. Knead the dough lightly with the heel of the hand against a smooth surface for a few seconds to distribute the fat evenly and re-form it into a ball. Dust the dough with flour and chill it, wrapped in wax paper for 1 hour.

\*I prepared the dough in my food processor. Make sure to pulse the butter/shortening into the flour. Add water tablespoon at a time through the feed tube and pulse until the dough just starts to come together. I finished by kneading the dough on a lightly floured surface.