

Swiss Chard-and-Bacon Grits Quiche

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Active Time: 45 minutes

Total Time: 3 hours 15 minutes

Servings: 8

Ingredients

6 thick-cut bacon slices, cut crosswise into 3/4-inch pieces

2 1/4 cups whole milk

2 Tbsp. unsalted butter

1/2 cup uncooked stone-ground grits

2 tsp. kosher salt, divided

1 tsp. black pepper, divided

8 oz. Gruyère cheese, shredded (about 2 cups), divided

6 large eggs

2 oz. Parmesan cheese, grated (1/2 cup)

1 (7 1/2-oz.) bunch Swiss chard, stemmed and chopped (about 3 cups)

1 cup thinly sliced spring onions from about 3 medium onions)

2 1/2 cups half-and-half

Fresh dill

Directions

1. Grease a 9-inch springform pan with cooking spray, and wrap exterior tightly with heavy-duty aluminum foil. Set aside.
2. Cook bacon in a large skillet over medium, stirring often, until crisp, 10 to 15 minutes. Remove bacon using a slotted spoon; let drain on a paper towel-lined plate. Transfer 2 teaspoons bacon drippings to a medium saucepan. Reserve 2 teaspoons bacon drippings in skillet; reserve remaining drippings for another use.
3. Preheat oven to 350°F. Add milk and butter to drippings in saucepan; bring to a boil over medium, stirring occasionally. Gradually whisk in grits, 1 teaspoon of the salt, and 1/2 teaspoon of the pepper; cook, whisking constantly, until very thick, 6 to 10 minutes. Remove from heat; let stand in pan 10 minutes. Stir 1 cup of the Gruyère into grits mixture; let stand 5 minutes. Stir 1 egg into grits mixture until well combined. Transfer mixture to prepared springform pan; spread in an even layer.
4. Bake in preheated oven until set, 20 to 25 minutes. Remove from oven; leave oven on. Sprinkle Parmesan and remaining 1 cup Gruyère cheese over grits to edges of pan in an even layer. Let stand 10 minutes. Place pan on a foil-lined rimmed baking sheet.
5. Add chard to reserved drippings in skillet; cook over medium-high, stirring often, until just wilted, 1 to 2 minutes. Transfer chard to a paper towel-lined plate, gently patting and squeezing to drain excess moisture.
6. Layer cooked bacon, chard, and spring onions evenly on grits. Whisk remaining 5 eggs in a large bowl until smooth. Whisk in half-and-half and remaining 1 teaspoon salt and 1/2 teaspoon pepper until well combined. Pour egg mixture over grits.
7. Bake at 350°F for 20 minutes. Reduce temperature to 325°F (leave quiche in oven), and bake until just set, 50 to 55 minutes. Transfer pan to a wire rack; gently loosen quiche sides from pan using a butter knife. Let cool in pan 30 minutes. Discard foil; gently remove sides of pan. Garnish with dill just before slicing and serving.