

Bacon-and-Cheddar Grits Quiche

From southernliving.com

Ingredients

6 thick bacon slices
2 ¼ cups milk
2 tablespoons butter
½ cup uncooked stone-ground grits
2 teaspoons kosher salt, divided
1 teaspoon black pepper, divided
2 ½ cups shredded sharp Cheddar cheese, divided
6 large eggs
2 ½ cups half-and-half
1 cup heavy cream
⅓ cup sliced green onions

Directions

1. Preheat oven to 350°F. Cook bacon in a skillet over medium heat until crisp. Remove bacon; drain and crumble. Transfer 2 tsp. bacon drippings to a saucepan.
2. Bring drippings, milk, and butter to a boil over medium heat. Gradually whisk in grits, 1 tsp. salt, and ½ tsp. pepper; cook, whisking constantly, 15 minutes or until very thick. Remove from heat; let stand 10 minutes. Stir in 1 cup cheese; let stand 10 minutes. Stir in 1 egg; spread in a 9-inch springform pan coated with cooking spray.
3. Bake at 350°F for 25 minutes or until set and browned. Sprinkle remaining 1 ½ cups cheese over warm grits, spreading to edges. Let stand 15 minutes.
4. Reduce oven temperature to 325°F. Combine half-and-half, cream, onions, and remaining 5 eggs, 1 tsp. salt, and ½ tsp. pepper. Pour over grits; sprinkle with crumbled bacon. Place pan on a foil-lined baking sheet.
5. Bake at 325°F for 1 hour and 15 minutes or until lightly browned and just set. Let stand 20 minutes. Run a sharp knife around edges of quiche; remove sides of pan.

Make It Ahead: Bake up to 2 days ahead, and chill. Or prepare the recipe through Step 3, then top with custard and bake when you're ready.

Beth's Notes: For this recipe, I read through the comments and decided to omit the heavy cream as suggested. I opted to make this in a 9" x 12" baking pan instead of a springform pan. This was a creamy, cheesy, delicious quiche that was perfect as a breakfast for dinner!