

## Asparagus and Leek Quiche

- 1 1/2 cups flour
- 1/2 teaspoon salt
- 1/2 cup vegetable shortening
- 4-5 tablespoons cold water
- 1 tablespoon butter
- 1 leek
- 15 asparagus spears, trimmed and cut into 1/2" pieces
- 1 1/2 cups shredded Swiss cheese
- 4 strips bacon, fried and crumbled
- 8 eggs
- 1 1/2 cups light cream (half and half)
- 1 teaspoon salt
- 1/2 teaspoon black pepper

In a mixing bowl, stir together flour and salt. Cut in shortening until pieces are the size of small peas. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat until all is moistened. Form dough into a ball. On a lightly floured surface flatten dough with hands, gently. Roll dough from center to edge, forming a circle about 12 inches in diameter. Wrap pastry around rolling pin. Unroll into a 9 inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry. Trim to 1/2 inch beyond edge of pie plate; fold under extra pastry. Make a fluted edge by pressing with thumbs and index finger. Bake at 400 degrees for 7-10 minutes, just until surface is set. Meanwhile, melt butter in a medium skillet. Cut the white part of the leek lengthwise and rinse well between the layers to remove any grit. Slice thinly and add to butter. Sauté until tender, about 3-5 minutes. Add asparagus and sauté another 2-3 minutes, until the asparagus is bright green and just starting to get tender. Sprinkle half the cheese in the bottom of the pie crust. Sprinkle with bacon and then the sautéed vegetable mixture. Top with remaining cheese. In a bowl, whisk together eggs, cream, salt and pepper. Pour into crust over fillings (you may have a little extra left over). Bake in a 400 degree oven for about 50 minutes or until set. If it starts to brown too much, cover with foil. Let stand 10 minutes before serving.