**Basic Quiche Recipe**

1 9-inch pie crust

1-2 cups filling ingredients

3 large eggs

1 cup milk

½ cup cream

1 tsp. salt

1. Blind-bake the pie crust: Roll out the pie crust and fit it to the pie plate. Trim away any overhang and save for patching up any cracks that appear during baking. Freeze for 30 minutes.

Heat the oven to 350F. Line the pie crust with parchment and fill with pie weights or beans. Make sure the weights are snug against the sides of the pan. Bake for 20 minutes and remove the weights and parchment. Bake for another 10-15 minutes until just starting to brown. Cool.

2. Prepare the filling: While the crust is baking, prepare your quiche filling. Make sure all ingredients are cooked through and fairly dry.

3. Prepare the quiche filling: Sprinkle half the cheese (if using) over the bottom of the pie crust and top with the fillings. Sprinkle remaining cheese (if using) over top.

4. Prepare custard filling: Whisk together eggs, milk, cream, and salt until frothy. Pour the custard into the pie crust.

5. Bake the quiche: Bake at 350F for 30-40 minutes, until the edges are set but the quiche still jiggles a little in the center. Cool for at least 20 minutes, but ideally overnight.