

Smoked Salmon Quiche with Crispy Potato Crust

Yield: 1 10" deep dish quiche

Recipe: Greg Strahm, *The Silver Chef*

The crispy cajun seasoned potato crust is a delicious alternative to a traditional crust.



CRUST

4 1/2 cups frozen hash brown potatoes, thawed and squeezed dry
4 tablespoons melted butter, melted
2 tablespoons butter, for sauteing
2 tablespoons creole seasoning
2/3 cup parmigiano reggiano, freshly grated

3 leeks, whites only, thinly sliced and rinsed

1 shallot, finely diced

6 ounces cream cheese, softened

1 lemon, juiced

5 extra large eggs

2 cups heavy cream

8 ounces smoked salmon, coarsely chopped

3 tablespoons chopped fresh dill

salt and freshly ground black pepper, to taste

FILLING

CRUST

1. In a bowl, combine potatoes, melted butter and Creole seasoning, Parmigiano-Reggiano and combine. Press the potato mixture into a lightly buttered 10" deep dish pie pan, spreading to evenly cover the bottom and up the sides.

2. Bake in a preheated 425° F. oven for 25 minutes or until the potatoes are golden brown. Remove from oven and cool.

3. Reduce the oven to 350° F.

FILLING (Prepare filling while crust is baking.)

1. In a skillet over medium heat saute the leeks and shallots until softened, about 3-4 minutes. Remove from the heat.

2. Place the cream cheese in a large bowl and using a wooden spoon, stir in the leeks, shallots, and lemon juice.

3. Add the eggs to the cream 1 at a time, stirring to combine. Add the salmon, dill, salt, and pepper and mix well.

4. Pour the cream cheese-salmon mixture into the cooled potato crust.

5. Bake in a 350° F oven for about 30 minutes, until golden and the center is set.

6. Remove from oven and cool for 20 minutes before serving. Serve warm or at room temperature.