

SPINACH AND BACON WITH A POTATO RÖSTI CRUST

INGREDIENTS

for the crust

3 cups, peeled and grated yukon gold potatoes

2 tablespoons cooking oil

1/2 teaspoon salt and dash pepper

for the filling

1 small onion, finely diced

3 cloves garlic, finely minced

6 cups fresh baby spinach, stems removed

8 lardons bacon, cut to 1-inch pieces and rendered (save the bacon fat)

4 large eggs

1/2 cup milk

1/4 teaspoon salt

Dash pepper

Dash nutmeg

1 tablespoon corn starch

DIRECTIONS

Preheat oven to 425F. Prepare a 9" pie plate with cooking spray.

Squeeze as much water as you possibly can out of your grated potatoes. I do this by wringing them in a clean dish towel -- you will be amazed at how much liquid will come out. Mix grated potatoes with cooking oil, salt and pepper. Place into pie plate and pat into place so that sides and bottom are covered evenly. Potatoes should come up to top of pan on sides. Bake for 30 minutes or until lightly browned. Remove to a wire rack.

Reduce oven to 350F.

While the crust is baking, prepare your filling. In a large sauté pan, heat a tablespoon of the bacon grease and let come to a shimmer. Add onions and sauté for 3-5 minutes, until translucent. Add garlic and sauté until just fragrant

(about 30 seconds). Add in the spinach. It may not look like it will all fit, but it will shrink down to very little. Once wilted (just a few minutes), remove to a paper towel-lined plate and using another paper towel, pat out some of the liquid.

Crack eggs into a large bowl and beat until well mixed. Wisk in remaining custard filling ingredients in, making sure there are no lumps. Add in spinach and bacon and stir until mixed well. If mixture seems too dry, add a little more milk, one tablespoon at a time.

Pour into baked hash brown crust and return to the oven. Bake for 45 minutes or until center is set and a knife inserted comes out clean. Let sit for 5 minutes before serving.