

Eleanor Braddock's Savory Custard (or Ham and Cheddar Quiche)

(As featured in *A Beauty So Rare*, a Belmont Mansion novel, book 2)

Most people think quiche originated in France. Not so. It's originally a German dish and people referred to them as "savory custards" in the 19th century. Which is accurate since the egg-based mixture forms a luscious-like custard as it bakes.

In my novel, *A Beauty So Rare*, the second standalone novel in the Belmont Mansion series, the heroine, Eleanor Braddock, is "a cook with a dream." But her dreams don't quite turn out like she thinks they will. However, her savories always do!

I hope you enjoy this recipe (or "receipt" as recipes were called in the 1800s) from *A Beauty So Rare*. [Read more about A Beauty So Rare](#) .



Ingredients for Eleanor Braddock's Savory Custard:

- 1 old-fashioned unbaked pie crust (recipe below)
- 1 large onion, diced (or sliced if you like larger pieces of onion in your savory)
- 2 tablespoons butter
- 1 pound cooked ham diced into cubes (if using bacon, use 8 slices, fried chewy, not too crisp)
- 8 large eggs
- 1-1/2 cups heavy cream or half-and-half
- 1/2 teaspoon salt and pepper, or to taste (I always go heavier on the pepper, personal preference)
- 1 3/4 cups sharp cheddar cheese, grated

Sauté onion in the butter in a skillet over medium-low heat for about 10 to 15 minutes, stirring occasionally, until the onion is golden brown. Set aside to cool.

Chop the ham into bite-sized pieces (or fry your bacon until chewy, then chop). Set aside to cool. Preheat the oven to 400 degrees. Roll out pie crust and press into a deep dish pie plate. A medium-sized iron skillet works wonderfully for making a savory custard (and is what Eleanor used). The crust comes out divine. I just happened to use a pie plate this time.

Whip the eggs, cream, salt and pepper in a large bowl, then mix in the onions, ham (or bacon), and cheese. Pour the mixture into the pie crust. Cover the pie plate (or skillet)

lightly with aluminum foil and bake for 40 to 45 minutes. Remove the foil and continue baking for 10 to 15 minutes, or until the quiche is set and the crust is golden brown. QUICK BAKING TIPS: The quiche may still seem a little loose when you first remove it from the oven, but it will firm up nicely once removed from the heat. Also, watch that lovely crust so the edges don't get overly brown. I use a silicone pie crust shield if that starts to happen. Those are a fabulous invention (but foil crimped around the edges works just as well).

Remove from the oven and allow the savory custard to rest for 10 to 15 minutes before diving in. It's so good, and just like Eleanor Braddock would make. It's also delicious left over and warmed up the next day.

Eleanor's savory custard up close and personal

