

FESTIVE CHRISTMAS MORNING BREAKFAST



Richard Grant's new sparkling wine, produced primarily from Wrotham and other selected clones of Pinot Noir (with a little Chardonnay blended in before the bottle fermentation). It's called Cuvée Rosé Brut. It is a blend of different vintage wines, each one unique in its own way. The total blend averages more than three years on the yeast and each of the component wines brings something different to the blend. Together, they form an altogether pleasing beverage which we hope you will enjoy with your best friend.

QUICHE LORRAINE AND MAPLE BACON

FOR THE MAPLE BACON:

16 pieces thick sliced bacon (1 1/4 lb.)
1/2 cup maple syrup

Line two 10 by 15 inch baking pans with foil. Lay bacon slices side by side on foil.

Bake in a 350° regular or convection oven until bacon edges begin to curl, 10 to 15 minutes. Remove pan from oven. Set a rack inside pan against bacon to hold in place; tilt pan slightly and spoon off and discard fat.

Pour syrup evenly over bacon. Return to oven and bake until bacon is deep golden brown, 10 to 15 minutes longer. With tongs or a wide spatula, lift bacon from pan and set in a single layer on a rack over paper towels. If bacon sticks to pan, return to oven just until maple glaze softens, then remove from pan immediately.

Let cool until crisp, about 5 minutes.

FOR THE QUICHE:

1/2 (15ounce) package refrigerated piecrusts
4 green onions, chopped
2 cups (8 ounces) shredded Swiss cheese, divided
6 large eggs
1 cup whipping cream
1/2 teaspoon salt
1/8 teaspoon ground red pepper
1/8 teaspoon ground white pepper
1/8 teaspoon ground nutmeg

Fit piecrust into a 9 inch pieplate according to package directions; fold edges under, and crimp. Bake at 400° for 7 minutes; remove from oven.

Crumble the Maple Bacon and sprinkle with the green onions, and 1 cup cheese into prepared crust. Whisk together eggs and next 4 ingredients; pour mixture into crust, and sprinkle with remaining 1 cup cheese and nutmeg. Bake at 350° for 35 to 40 minutes or until set. Let stand 10 minutes. Can be made 1 day ahead and reheated.

SERVE WITH RICHARD GRANT PINOT NOIR CUVÉE SPARKLING ROSE'.



NAPA GENERAL STORE

(707) 259-0762 www.napageneralstore.com