

## **Bacon, Potato and Leek Frittata**

**SubeesKitchen.com**

*Serves 8*

2 large leeks  
4 slices bacon, cut into ½" slices  
1 tablespoon unsalted butter  
½ teaspoon kosher salt  
¼ cup water  
1 russet or Yukon gold potato, cooked and cut into ½" cubes (leftover or steamed)  
½ cup grated gruyère cheese (about 2 oz.)  
8 large eggs  
1 cup ricotta cheese (whole milk or part skim)  
½ cup finely grated parmesan cheese  
1 teaspoon kosher salt  
freshly ground black pepper

Heat oven to 350F. Cut dark green tops off the leeks as if sharpening the tip of a pencil with a jackknife. (If you cut straight across, you'll be wasting the tender light green parts in the center.) Cut off root end, and then slice leeks crosswise into ½" pieces. Then place sliced leeks into a bowl of cold water (or the bowl of a lettuce spinner) and swirl to wash off all grit. Let leeks sit in the water a few minutes to let all the sand/dirt to sink to the bottom. Because gritty leeks are a bummer, I repeat this step before spinning the leeks dry.

In a large pot or Dutch oven over medium-high heat, cook bacon until crisp. Drain on paper towel and set aside. Remove all but about a teaspoon of bacon fat from the pot. (If you're all about the bacon, you could leave all of the grease and omit the extra butter in the next step, but I felt like that was too much bacon flavor and it overpowered the delicate leeks.)

To the same pot, add 1 tablespoon butter, leeks and ½ teaspoon kosher salt. Stir and cook for about 5 minutes until leeks have started to soften. Add ¼ cup water to deglaze the pot, scraping up any leek bits from the bottom. Reduce heat to medium and cover pot for another 5 minutes, until leeks are tender. Turn off heat and keep pot covered.

In a 9" pie pan, scatter potato cubes across the bottom. Then scatter cooked bacon, gruyère cheese and leeks. In a large bowl, beat 8 eggs with ricotta cheese, grated parmesan, kosher salt and pepper until smooth. Pour into pie pan over other ingredients. Bake in the middle of the oven for 1 hour, until top is golden brown and center is cooked through. (A toothpick or bamboo skewer inserted into the center should come out clean.)

Serve hot or at room temperature. Can be made several days ahead. Reheat slices in the microwave (about 1 minute).