

Christmas Quiche

- 9" deep dish pie shell or crust to fit a pie plate
- 1 can of evaporated milk
- 1 ½ cups of chopped ham
- 1 Tbsp. butter
- 1 Tbsp. Grated shallot
- 1 ½ cups of grated Swiss cheese
- 1 Tbsp. grated parmesan cheese
- 4 eggs
- ¼ cup of flour
- ¼ tsp. salt
- ¼ tsp pepper

Method:

Preheat oven to 350 degrees.

Sauté ham in butter until golden brown. Place ham in unbaked pie shell. Add parmesan cheese and ½ Swiss to the shell. In another bowl, mix together eggs, evaporated milk, shallot, flour, salt and pepper. Pour on top of ham and cheese. Sprinkle on remaining Swiss cheese. Bake for 45 to 50 until knife comes out clean. Cool on rack for 10 minutes. Cut and serve.

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