



## HAM AND CHEESE QUICHE

- 1 Pie Crust
- 6 Ounces Ham
- 1/2 Pound Swiss Cheese
- 1 1/2 Cups Light Cream
- 1/2 Teaspoon Salt
- 3 Eggs

## DIRECTIONS

1. Preheat oven to 375 degrees.
2. Bake pie shell 5 minutes; remove to rack to cool.
3. Meanwhile, chop ham then spread into bottom of cooled pastry shell.
4. Chop cheese and sprinkle over ham.
5. Combine cream, salt and eggs, beating until smooth.
6. Pour egg mixture into pie shell.
7. Bake 40 to 45 minutes.
8. Cool on a wire rack for 10 minutes before serving.