

Quiche

Savannah · 29/09/2024

**Prep Time**

1 hr 20 mins

Dificult

Medium

Servings

8

Description

This makeahead quiche recipe is one of my alltime favorites It can be frozen and baked later My mother who got this recipe from her friend Betty used to make mass quantities and take them out whenever she needed one for an easy meal or hors doeuvre She made it with light cream instead of milk

Ingredients

- - 1 ½ cups shredded Swiss cheese - 4 teaspoons all-purpose flour - 1 (9 inch) unbaked pie crust
- frozen - ½ cup cooked ham
- diced - 3 large eggs - 1 cup milk - ¼ teaspoon salt - ¼ teaspoon ground dry mustard - 2 tablespoons chopped fresh parsley - 2 tablespoons chopped pimento peppers

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C.) Toss shredded cheese and flour together in a medium bowl. Sprinkle mixture onto frozen pie crust. Add diced ham on top of cheese. Combine eggs
2. milk
3. salt
4. and dry mustard in a medium bowl. Beat until smooth and pour over cheese and ham. Place foil around the edges of the crust to protect it from burning. Bake in the preheated oven until the filling is set and the crust is golden brown
5. about 1 hour. A knife inserted into the center of the quiche should come out clean. Garnish with parsley and pimento peppers before serving. chibi chef To Make Ahead: Complete Steps 2 and 3. Cover quiche with a large piece of plastic wrap
6. overlapping the sides
7. then wrap with a large piece of foil and seal well; the plastic will keep the foil from sticking to the food. Place quiche in the freezer. When ready to cook
8. remove quiche from the freezer and remove foil and plastic wrap. Then follow Steps 1
9. 4
10. 5
11. and 6
12. above.