

Ham and Cheese Quiche

- 1 pie crust softened as directed on the box
- 1 cup milk
- 4 eggs slightly beaten
- 1/4 tsp salt
- 1/4 tsp pepper
- 1/2 lb chipped baked ham
- 1/2 cup Extra Sharp Cheese shredded
- 1/2 cup Mozzarella Cheese
- Preheat the oven to 350 degrees F. Using a shallow sided 9" inch glass pie plate place the softened pie crust inside and crimp the edges. Add the chipped ham and cheeses to the bottom of the pie crust.
- In a medium bowl mix the milk, eggs, salt and pepper, then pour over the bacon and cheese.
- Bake for 45-50 minutes or until a knife, inserted in the center, comes out clean. Let set for 5-10 minutes before cutting. Has to sit in order to cut.