

The Best Quiche

2 (9") Pie crusts pre-baked
1 Tablespoon finely chopped bell pepper (any color)
1 Small onion finely chopped
1 (4.5 oz.) can of mushrooms drained and chopped
7 Eggs
2 Cups heavy cream
8 oz. grated Monterrey Jack or Colby Jack cheese grated
6-8 oz. Swiss cheese grated
12 oz. chopped ham
1/2 Teaspoon vinegar
1/2 Teaspoon salt
1/4 Teaspoon dried tarragon
1/4 Teaspoon dried parsley
1/8 Teaspoon ground nutmeg
1/8 Teaspoon garlic powder
1/8 Teaspoon ground pepper

Pre-bake pie crust according to directions

Pre-heat oven to 350 degrees

In a large skillet, saute onion, green pepper, and mushrooms until onions are soft and translucent. Set aside to cool

Lightly beat eggs together and then add cream and mix. Stir in cheeses, ham, vegetables and the rest of ingredients. Divide filling between two pie crusts.

Bake at 350 degrees for 50-60 minutes, until crusts are golden and filling is set. Eggs puff up beautifully! Baked quiche may be frozen and then re-heated. Filling can also be made the night before and then put into crusts and baked the next morning.

