

U The Lexingtonienne U

HAM & GRUYERE QUICHE*

Lightly adapted from the Joy of Cooking

- 1 (9 inch) pie crust, baked according to package directions**
- 1 egg yolk
- 3 large eggs, lightly beaten
- 1 Cup chopped ham
- 1 Cup grated Gruyere or Swiss cheese
- 1 ½ Cups heavy cream
- ½ tsp salt
- ¼ tsp pepper
- Pinch of ground nutmeg

Preheat oven to 375.

Brush the baked pie crust with the egg yolk. Spread the ham on the bottom of the pie crust, then top with the grated cheese.

In a mixing bowl, whisk together the 3 whole eggs, heavy cream, salt, pepper, and nutmeg. Pour on top of the ham and cheese.

Bake until the filling is golden brown and set. *Joy of Cooking* says this will take about 25-35 minutes, but my oven takes closer to 45 minutes.

Allow to cool slightly before slicing and serving.

** For traditional Quiche Lorraine, omit the cheese. Substitute 4 slices of bacon (sliced into 1-inch pieces and then cooked) for the ham.*

*** You can bake the pie crust the day before in order to save time the day you are serving the quiche. Allow the baked pie crust to cool completely, then cover it with aluminum foil and store it at room temperature.*

