

HAM-AND-POTATO QUICHE

INGREDIENTS:

❖ Eggs	6 ea
❖ Heavy cream	1 ½ Cups
❖ Salt	2 tsp
❖ Ground pepper	½ tsp
❖ Potatoes	2 ea
❖ Ham*	10 oz
❖ Broccoli*	10 oz
❖ Cheese (grated)	½ Cup
❖ Butter	as needed

METHOD:

1. Preheat oven to 350°
2. Butter 9" round cake pan (be generous) (pan needs to be at least 2" deep)
3. Line bottom of pan with parchment paper
4. In a large bowl whisk together eggs and cream.
5. Season with salt and pepper.
6. Wash and dry broccoli.
7. Thinly slice potatoes (less than ¼" thick) and drop into egg mixture.
8. Lift potatoes out of egg mixture and arrange half the potatoes in pan,
9. Layer with ham, broccoli, and cheese and remaining potatoes.
10. Pour egg mixture into pan ~ press down firmly so potatoes are fully submerged in egg mixture.
11. Cover with foil; bake until potatoes are tender, about 1 hour. Uncover; continue baking until golden and set, 30 to 45 minutes more.
12. Cool 15 to 20 minutes in pan. Run a knife around edge, and carefully invert onto a plate. Peel off parchment. Re-invert, top side up. Slice with a serrated knife.

NOTES:

- I prefer honey-baked ham but use your favorite ham ~ remember the better quality the ham the better your quiche will be.
- Thawed and well-drained frozen spinach (squeezed dry) or peas can be used instead of broccoli.

