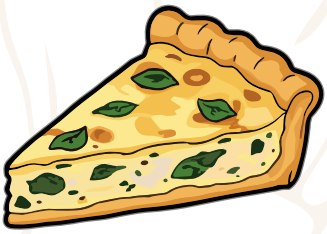
Quiche



Ingredients

- 1 pie crust
- 4 large eggs
- 1 cup cream or milk
- 1 tablespoon fresh parsley
- 1 tablespoon Dijon mustard
- 1 ½ tablespoon flour
- ¼ teaspoon salt
- ½ cup diced ham or crumbled bacon
- 1 cup sharp cheese, shredded
- 1 shallot or onion, diced

Be brave....add in mushrooms, spinach, broccoli, hot or picked peppers, or anything you wish

Instructions:

- Preheat the oven to 375°F with a baking sheet on the center rack. Fit the pie crust into a 9-inch pie plate (not deep dish). Fold the edges of the crust under and crimp as you like. Chill in the refrigerator while preparing the filling.
- In a large bowl, whisk together the eggs, cream or milk, parsley, mustard, flour, salt, and pepper.
- Sprinkle the ham, cheddar cheese, and shallot or onion and any other add ins into the bottom of the chilled pie crust. Pour in the egg mixture.
- Place the quiche on the preheated baking sheet and bake for 40 to 45 minutes until puffed around the edges and the center is set. Let cool on the baking sheet for at least 30 minutes before slicing and serving. Top with more parsley, if you like.