

Ham and Swiss Quiche

1 package diced ham (cook in skillet long enough so water evaporates)

1 ½ cups shredded Swiss cheese

Large hand full chopped spinach (more or less as you like)

2 tbsp finely chopped leek (more or less as you like)

5 eggs

1 cup half and half

Salt and Pepper to taste

Dash Cheyenne Pepper

1 Already Pie Crust

Bring the pie crust to room temperature and put in a 10 inch pie pan. You will probably have to stretch it a little bit. Add a layer at a time the ham, spinach, leek and cheese. Whisk eggs, half and half and spices and pour gently and evenly over the ingredients in the pie pan. Bake 40-45 minutes at 375 degrees or until tooth pick inserted in center comes out clean.