

## Quiche

3 eggs  
1 ½ cups whipping cream or half & half  
½ teaspoon salt  
Pinch of pepper  
Pinch of nutmeg  
1 to 2 Tablespoons butter cut into pea-sized dots

Preheat oven to 375 degrees.

Beat the eggs, cream, and seasonings in a mixing bowl until blended.

Pour into pastry shell and distribute butter pieces on top.

Set in upper third of preheated oven and bake for 25-30 minutes, or until quiche has puffed and browned. A knife blade slipped into center should come out clean.

Variations:

- crumbled, cooked bacon
- grated cheese (Swiss, Gruyere, Provolone)
- sautéed leeks, onions, or shallots
- sautéed chopped tomatoes and black olives, with Parmesan cheese
- shrimp, crab, or lobster
- sautéed mushrooms

