

HAM AND POTATO QUICHE

Jenny Osterhus

INGREDIENTS

Ham and Potato Quiche

1 cup milk
3 large eggs
1 cup shredded Colby jack cheese
1 cup cubed maple ham
½ tsp salt
½ tsp fresh ground pepper
1 tsp rosemary
½ tsp basil
1 clove fresh garlic
½ onion
2-3 potatoes
2 tbs butter



PREP: 1 HOUR

SERVINGS: 6-8

DIRECTIONS

- Cook butter and onions on medium heat until caramelized.
- Add basil, rosemary, and fresh garlic.
- Add cubed potatoes and cook on low heat, stirring frequently.
- Cook till soft, then remove from heat.
- Mix milk, eggs, cheese, ham, salt, and pepper.
- Stir in potato mixture.
- Pour into a 9" pie crust.
- Bake for 35-45 minutes on 350, or until the center is set.