

# Quiche Lorraine II

*Dori ferrara*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*2 nine-inch frozen pie shells*  
*4 thin slices ham, cut up*  
*1 cup grated Swiss cheese*  
*5 eggs*  
*1 1/4 cups milk*  
*1 1/4 cups light cream*  
*1/4 teaspoon salt*  
*dash nutmeg*

Preheat the oven to 350 degrees.

Line the pie shells with pieces of ham. Sprinkle cheese over the ham.

In a bowl, beat the eggs. Add the milk, cream, salt and nutmeg. Mix well. Pour over the cheese and ham.

Bake for 40 minutes.

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Per Serving (excluding unknown items): 2126 Calories; 150g Fat (64.2% calories from fat); 144g Protein; 44g Carbohydrate; 0g Dietary Fiber; 1608mg Cholesterol; 7730mg Sodium. Exchanges: 18 Lean Meat; 1 Non-Fat Milk; 18 1/2 Fat; 1 Other Carbohydrates.