

Ham or Chicken Quiche©

Serves 6

Ingredients:

5 oz.	sharp cheddar cheese, grated
1 lb.	cooked ham or chicken, cut into small pieces
8 oz.	Jimmy Dean™ sausage, room temperature
3/4 cup	Bisquick™
6 medium	eggs
1 1/2 cups	whipping cream
1 Tbsp.	dry minced onion
1 tsp.	sage
1 tsp.	marjoram

Method:

Preheat conventional oven to 375°, convection oven to 350°. Spray a 9x13 inch Pyrex™ dish heavily with a non-sticking spray.

Fry sausage and let cool to room temperature. In a bowl, combine cheese, ham and sausage. Set aside.

In a large mixing bowl, mix remaining ingredients together with a the Magic Wand using the blade with the holes or a hand mixer (mixture will be lumpy, but do not overbeat!). Fold Bisquick™ mixture into cheese mixture and pour into Pyrex™ dish.

Bake 30–40 minutes or until golden brown. Set on a cake rack and cool 10–15 minutes. While quiche is still warm, put a cutting board on top of it, then turn over to unmold. Cut and serve, hot, warm or cold with a green salad.

Hint: *Freezes well.*

Hint: *After baking, leftover quiche may be cut into bite sized pieces for a late snack with a glass of beer!*