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***If Veterans don't help Veterans, who will?***

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## Gourmet Ham Quiche

- 9 Inch pie crust shell
- 3 Eggs
- 1 ½ Cups half and half
- 1 ½ Cups shredded cheddar cheese
- 1 Cup chopped cubed ham
- Salt and pepper to taste
- Optional: chopped spinach, cooked onions or mushrooms

Sprinkle half the cheese on the pie crust, whisk remaining ingredients and pour into pie crust. Bake at 375 for 45 minutes or until knife inserted in the center comes out clean. Remove and let stand for 10 minutes before serving.

**TIP:** If you don't have half and half handy, use the milk in your fridge and add 1/3 stick melted butter.

