

# Ham and Swiss Quiche

A classic quiche with ham and Swiss cheese, enhanced with the rich flavor of Irish Breakfast tea.

**Prep Time:** 30 minutes

**Cook Time:** 40 minutes

## **Crust:**

1 1/2 C all-purpose flour  
1/2 C butter, chilled and cubed

1/4 C cold water

## **Filling:**

1 C cooked ham, diced  
1 C Swiss cheese, shredded  
1/2 C green onions, sliced  
1/2 C brewed Irish Breakfast tea, cooled  
3 lg eggs

1/2 C heavy cream  
1/2 C milk  
1/2 t salt  
1/4 t black pepper

**Preheat the oven** to 375°F.

**Mix the crust ingredients** in a bowl until the dough forms. Press the dough into a 9-inch pie dish.

**Bake the crust** for 10 minutes, then let it cool.

**Whisk the eggs**, Irish Breakfast tea, cream, milk, salt, and pepper together.

**Combine the ham**, Swiss cheese, and green onions, then spread evenly in the crust.

**Pour the egg mixture** over the ham and cheese.

**Bake the quiche** for 30 minutes, or until set.

**Cool slightly** before serving.