

Aunt Joyce's Spinach Quiche

Saute in a frying pan:

2 Tablespoons of butter

1 chopped onion

1/2 box of chopped mushrooms

Open a can of chopped spinach and drain - squeezing with a paper towel to make dry.

Mix:

3 beaten eggs

salt and pepper to taste

dash of nutmeg

Add:

1 cup of diced ham

1 1/2 cups of medium cream

1/2 cup of swiss cheese and the cooled onion and mushroom mixture.

Bake a pie shell for 5 minutes at 425 F. Cool and spread Dijon mustard all over the crust.

Pour the egg mixture into the crust. Top with 1/4 cup swiss cheese.

Bake 375 F. 50 minutes or until set or the knife comes out clean.