

## Shrimp Quiche

1 lb. shrimp, fresh or frozen  
1/4 lb. swiss cheese, grated  
1 pkg. (6oz) grated gouda cheese  
1/4 tsp. salt  
1/4 tsp. dry mustard  
1/2 tsp. worcestershire sauce - dash tabasco  
1 T. flour  
1 c. half + half  
3 eggs  
dash pepper  
For 10 inch unbaked pie shell

Clean and devein shrimp. Cut in small pieces.  
Toss together the grated cheese and flour. Combine  
egg, cream, salt, pepper, mustard + sauces.

Spread 3/4 of cheese mixture in bottom of pastry  
shell. Add shrimp and cover w/remaining cheese.  
Pour egg mixture over cheese + shrimp. Bake at  
400° for 15 min. Reduce heat to 325° and continue  
baking for 40 min. or until silver knife inserted  
in center comes out clean. Let stand 10 mins.  
before serving.

Makes 5-10 appetizer servings - 6-8 luncheon  
or supper servings

- DELICIOUS -