

## SHRIMP QUICHE

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

Clean and devein shrimp. Cut in small pieces. Toss together the grated cheese and flour. Combine eggs, cream, salt, pepper, mustard & sauces. Spread 3/4 of cheese mixture in bottom of pastry shell. Add shrimp and cover with remaining cheese. Pour egg mixture over cheese and shrimp. Bake at 400° for 15 minutes. Reduce heat to 325° and continue baking for 40 minutes, or until silver knife inserted in center comes out clean. Let stand 10 mins. before serving.

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

DELICIOUS