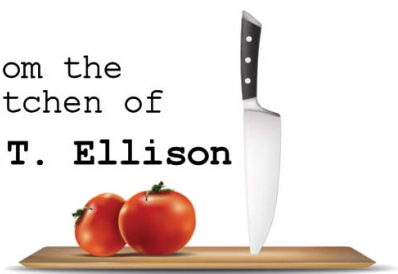


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 2 Tablespoons onion, diced
- ✓ ¼ lb. aged Asiago cheese, shredded
- ✓ ½ cup ham, diced
- ✓ 5 eggs
- ✓ 1 ½ cups heavy cream
- ✓ salt & pepper, to taste

GF Quiche

(makes 4–6 servings)

One of the most simple breakfasts you'll ever make. This is perfect for company!

Directions

- Preheat oven to 325 degrees F.
- Butter a pie pan.
- Layer onion, cheeses, and ham in the bottom of the buttered pie pan.
- In a separate bowl, beat the eggs and cream until frothy.
- Add salt and pepper to egg mixture, to taste.
- Add egg mixture to the pie pan.
- Bake the quiche for 45–50 minutes, until the eggs are set.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a wine to go with your recipe? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.

