



## **Ham and Broccoli Quiche** made with Rustlin' Rob's Jolokia Hot Sauce

### **Ingredients:**

- 1 pie crust (Deep dish - store bought or homemade)
- 6 eggs
- 1 1/2 cup heavy cream or half and half
- 1 1/2 to 2 cups diced ham
- 1 cup chopped broccoli florets (pre-cooked to crisp-tender)
- 1 1/2 cup shredded cheddar
- 2 tbsp [Rustlin' Rob's Jolokia Hot Sauce](#)

### **Directions:**

Preheat oven to 375°. Line pie dish with crust and prebake for 10 minutes.

In large mixing bowl, whisk eggs and cream together. Add remaining ingredients. Combine well.

Pour egg mixture into prebaked pie crust.

Reduce oven to 350°. Bake quiche about 45 minutes or until a knife inserted in the center comes out clean.