

Salmon Quiche

Pastry for 9-inch one-crust pie
1 can Oregon Troll-Caught Salmon
1 cup shredded natural Swiss cheese (4 oz)
1/3 cup finely chopped green onion
4 eggs
2 cups whipping (heavy) cream
½ tsp salt
¼ tsp pepper
1/8 tsp ground red pepper (cayenne)

Heat oven to 425°. Prepare pastry. Ease into quiche dish or pie plate. Sprinkle flaked salmon, cheese and onion in pastry-lined quiche dish. Beat eggs slightly; beat in remaining ingredients. Pour into quiche dish. Bake 15 minutes.

Reduce oven temperature to 300°. Bake about 30 minutes longer or until knife inserted in center comes out clean. Let stand 10 minutes before cutting.