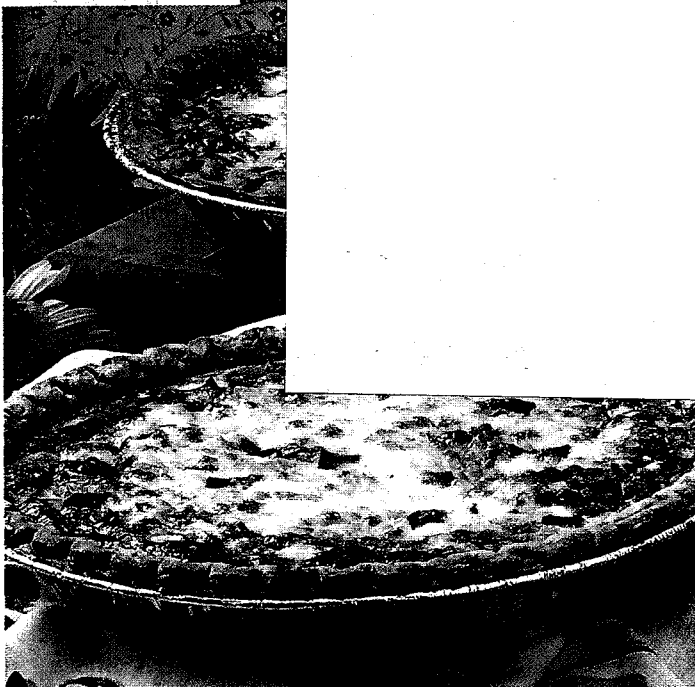


HAM 'N' CHEESE QUICHE



## ham 'n' cheese quiche

When I was expecting our daughter, I made and froze these cheesy quiches as well as several other dishes. After her birth, it was nice to have dinner in the freezer when my husband and I were too tired to cook.

christena palmer | GREEN RIVER, WYOMING

- 2 pastry shells (9 inches)**
- 2 cups diced fully cooked ham**
- 2 cups (8 ounces) shredded sharp cheddar cheese**
- 2 teaspoons dried minced onion**
- 4 eggs**
- 2 cups half-and-half cream**
- 1/2 teaspoon salt**
- 1/4 teaspoon pepper**

- Line unpricked pastry shells with a double thickness of heavy-duty foil. Bake at 400° for 5 minutes. Remove foil; bake 5 minutes longer.
- Divide ham, cheese and onion between the shells. In a bowl, whisk eggs, cream, salt and pepper. Pour into shells. Cover and freeze for up to 3 months. Or cover edges with foil and bake at 400° for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5-10 minutes before cutting.
- **To use frozen quiche:** Completely thaw in the refrigerator. Remove from the refrigerator 30 minutes before baking as directed.

**YIELD: 2 QUICHES (6 SERVINGS EACH).**

## Banana split freeze

Get down on hostess duties by preparing this frosty sensation ahead of time. The pretty dessert features strawberry ice cream as well as a layer of rich chocolate. My kids request this for their birthday cakes.

Deley buehler | MINNETONKA, MINNESOTA

- 1 can (12 ounces) evaporated milk**
- 1 cup (6 ounces) semisweet chocolate chips**
- 1/2 cup plus 6 tablespoons butter, divided**
- 2 cups confectioners' sugar**
- 1-1/2 cups graham cracker crumbs**
- 3 medium ripe bananas, cut into 1/4-inch slices**
- 2 quarts strawberry ice cream, softened**
- 2 cups chopped pecans**
- 1 carton (8 ounces) frozen whipped topping, thawed**

- In a small saucepan, combine the milk, chocolate chips and 1/2 cup butter. Cook and stir over medium heat until melted and smooth. Stir in confectioners' sugar. Bring to a boil. Reduce heat; simmer, uncovered, for 12-15 minutes or until thickened, stirring frequently. Cool to room temperature.
- Meanwhile, melt remaining butter; stir in cracker crumbs. Press into a greased 13-in. x 9-in. x 2-in. dish; freeze for 10 minutes. Top with bananas, ice cream and pecans. Spread cooled chocolate mixture over top. Freeze for 1 hour.
- Spread with whipped topping. May be frozen for up to 2 months. Remove from the freezer 15 minutes before serving.

**YIELD: 15-20 SERVINGS.**

BANANA SPLIT FREEZE

