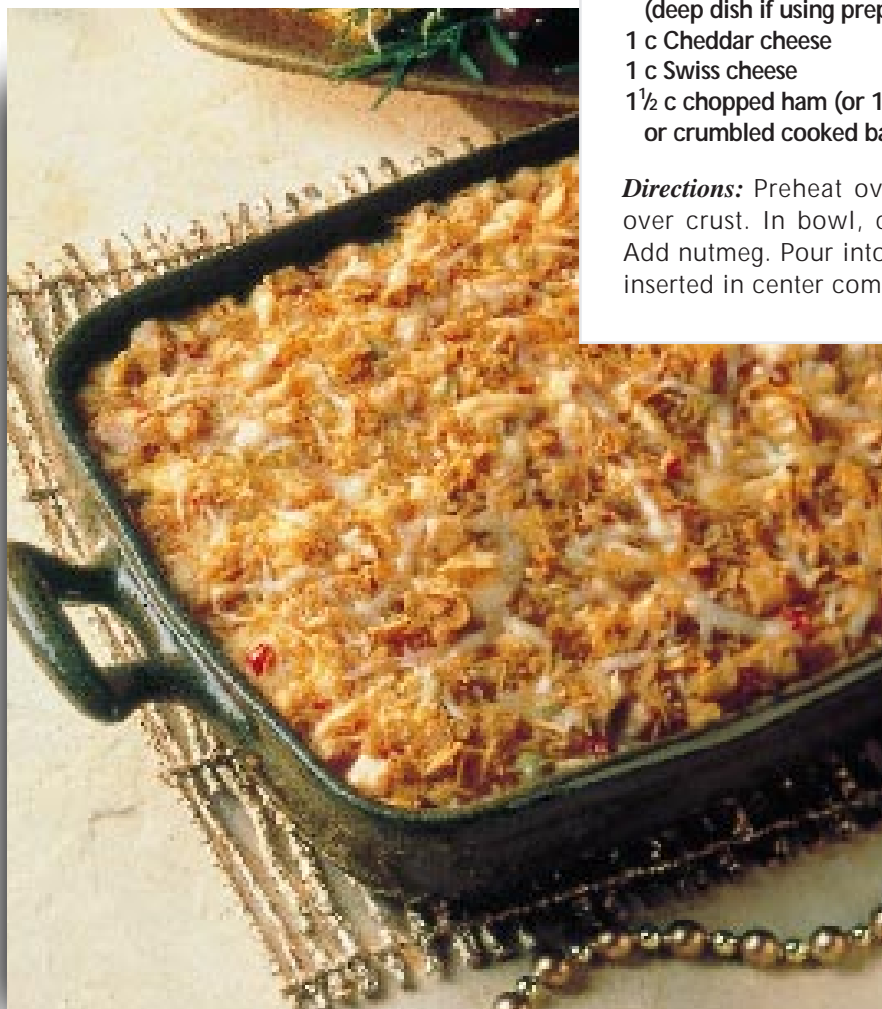


by Nancy Finch, Food Columnist



HAM & CHEESE QUICHE

Ingredients

1 unbaked 9-inch pie crust
(deep dish if using prepared)
1 c Cheddar cheese
1 c Swiss cheese
1½ c chopped ham (or 1 c shrimp
or crumbled cooked bacon)

1 c heavy cream
4 eggs
¼ t nutmeg (or dry mustard if
using shrimp or bacon)

Directions: Preheat oven to 325 degrees. Sprinkle cheese and ham over crust. In bowl, combine cream and eggs and whisk together. Add nutmeg. Pour into crust. Bake for about 45 minutes or until knife inserted in center comes out clean. *Makes 6 servings.*

Luscious Leftovers

When will I ever learn that even though it is cheaper by the pound to buy a great big turkey, my family goes into turkey overload pretty quickly?

So, into the freezer goes a big chunk of turkey breast. There is, however, one thing I HAVE learned and that is that turkey can't hang around in the freezer too long. Cooked turkey just doesn't maintain its quality of taste or texture after a long stay frozen.

If the remains of your holiday turkey, designed to feed the multitudes, are in the freezer awaiting a reappearance, we have tried an easy casserole that will make you glad you bought that huge turkey after all.

Hot Turkey & Cheddar Casserole is delicious. One of our testers welcomed the water chestnuts in the casserole. "I love crunchy," she said. The crunchy chestnuts and celery do perk up this dish. Our "return of the turkey" was good enough for company fare.

Sometimes our country-cured holiday ham lingers, too. This **Ham & Cheese Quiche** doesn't have any bells and whistles, but it is a good-quality quiche that puffs up nicely and, best of all, does not run. The custard filling of some quiches separates and seeps, but this recipe, made with four eggs and one cup of heavy cream, is one of the best I have tried. We used a rather bland ham, but a tasty cured ham would be much better. If you want to try substitutions, this recipe could just as easily be made with raw shrimp or cooked, crumbled bacon.

Both recipes were created by "Mr. Food," host of a nationally syndicated television show, but they are revised here. ■

HOT TURKEY & CHEDDAR CASSEROLE

Ingredients

| | |
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| 3 c (about 16 oz.) cooked, cubed (1-inch), leftover turkey | 1 small onion, chopped |
| ¾ c chopped celery | 2 T lemon juice |
| 1 can (5 oz.) sliced water chestnuts, drained | 2 c shredded sharp cheddar cheese, divided |
| ¼ c chopped pimento or 4-oz. jar | 1 c shredded mozzarella cheese, divided |
| 1⅓ c mayonnaise (light is fine) | ½ to 1 c toasted fine bread crumbs, crushed corn flakes or cracker crumbs |

Directions: Preheat oven to 350 degrees. Spray with nonstick spray or butter a 9- by 13-inch baking dish. Combine turkey, celery, water chestnuts, pimento, mayonnaise, onion, lemon juice, 1 cup cheddar cheese and ½ cup mozzarella cheese. Mix well. Place in baking dish. Bake for 25 to 30 minutes. Remove from oven, sprinkle remaining cheese and crumbs over top of casserole. Return to oven for 5 to 8 minutes or until cheese melts. *Makes 6-8 servings.*