

Quiche O'Brien

9-inch unbaked pie shell
1 can (13 ounces) evaporated milk
8 ounces process American cheese, cubed
1 tablespoon instant minced onion
 $\frac{1}{2}$ teaspoon seasoned salt
6 eggs
 $\frac{1}{4}$ cup chopped green pepper
2 tablespoons chopped pimento

Bake pie shell in 375° F.

oven for 5 minutes. In saucepan heat evaporated milk, cheese, onion and salt together, stirring frequently, until cheese melts.

Beat eggs, then gradually beat in hot cheese-milk mixture. Stir in green pepper and pimento. With pie shell on oven rack, pour egg mixture into shell. Bake at 375° F. 30 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before cutting. Makes 6 servings.