



Recipe: *Potato Quiche with Honey Smoked Salmon*

Yield: 8 portions

Ingredients:

*4 oz Honey Smoked Salmon**
2 lbs Potatoes (sliced)
1 1/2 cups fresh Cream
4 Eggs
2 cups chopped Mushrooms
1/2 cup chopped Onions
1 cup shredded Swiss cheese
1 cup shredded Cheddar cheese
pinch Nutmeg
1/2 tsp Salt
1/2 tsp Pepper

**You may use any of the Honey Smoked Salmon flavors.*



Method:

Peel potatoes and slice 1/8 of an inch thick. Boil w/ a pinch of salt water till soft. Mix salmon, eggs, seasoning, cream and cheese together, pour over potatoes and fill into baking dish. Bake at 400F for 40 minutes and serve hot.

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

www.HoneySmokedFish.com