

NOODLE PIE WITH SPICY CAJUN HAM

8 ounces thin egg noodles broken into small pieces

3 T butter

2 cloves garlic, minced

4 eggs

1 cup finely diced tasso or other ham

½ cup grated white cheddar

2 T minced fresh parsley

½ t each dried thyme and oregano leaves

2 t paprika

Salt

Hot pepper sauce

Cayenne pepper

FG black pepper

Sliced pimento (garnish)

Fresh Italian parsley leaves (garnish)

1. Cook past to very al dente. Drain and rinse well in cold water, drain again.
2. Melt butter in a small pan, add garlic and sauté over moderately low heat until limp, but not browned.
3. Beat eggs well in a large bowl. Add reserved garlic and butter, ham, cheese, minced parsley, thyme, oregano, paprika and salt, pepper sauce, cayenne and black pepper to taste. This dish should be spicy, so be generous. Add noodles, mix well, and pour into buttered 10" quiche or pie pan.
4. Bake at 350° until firm and lightly browned on top, about 35 minutes. Cool, then cover with foil or plastic wrap. Chill well. To serve, cut into thin wedges and garnish.

Serves 8 – 10 as an appetizer.