Spinach Quiche

1 deep dish pie crust

2 Tablespoon butter

1/4 cup thinly sliced shallots

4 eggs

1 1/2 cups heavy cream

3/4 teaspoon salt

1/8 teaspoon cayenne pepper

1 cup grated Gruyere cheese (or cheese of your choice)

10 ounce package frozen spinach, defrosted and squeezed dry

Thaw pie crust if frozen.  Prick bottom and sides with a fork and bake 10 minutes at 400.

Melt butter in skillet.  Add shallots and cook until soft.  (8 minutes)

Whisk together eggs, cream, salt and cayenne.

Spread shallots in bottom of cooked crust.

Sprinkle cheese over shallots.

Scatter spinach over cheese.

Pour egg mixture over top.

Bake 50 - 55 minutes at 325.