

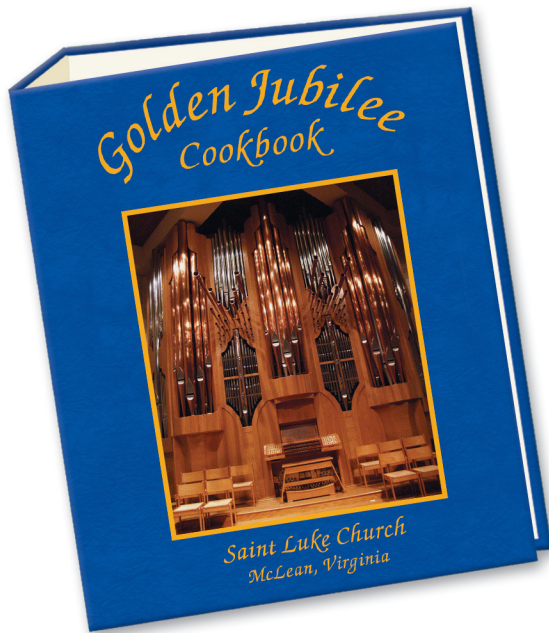
## Italian Easter Ham & Egg Pie

2 refrigerated pie crusts  
 (2 additional pie crusts, opt.)  
 3 lbs. ham, diced  
 24 oz. Ricotta cheese  
 8 oz. fresh Farmer's cheese  
 4 oz. grated Parmesan cheese  
 12 lg. eggs, whisked  
 ¼ c. evaporated milk  
 1 c. parsley, finely chopped  
 salt & pepper, to taste

# RECIPE OF THE MONTH

Preheat oven to 400°. Spread each pie crust on bottom and sides of 2 deep-dish pie pans. Bake 10 minutes until dough turns light brown. Reduce oven temperature to 350°. In large bowl, combine all remaining ingredients and mix well. Evenly distribute mixture to each pie pan. If desired, cover each pie with a top pie crust. Bake approximately 40 minutes. Makes 2 pies.

Recipe Submitted By: Michelle Ouellet



**Created By:** Saint Luke Catholic Church  
**From:** McLean, VA  
**Proceeds Support:** Saint Luke Festival Choir  
**Gross Sales:** \$13,900

### Special Features:

*Golden Jubilee Cookbook – Saint Luke Church* is full of delicious recipes that even non-Italians are sure to enjoy! Some recipes are aptly named, such as “Italian Crème Cake.” Others offer a new twist on traditional Italian favorites, including “Chicken Alla Carbonara” and “Seafood Spinach Pesto Pasta.” To spice up their cookbook even more, St. Luke chose several optional features. From the foil stamping on the front cover to the Designer Series tabbed dividers, the church was able to showcase its photos and ministry. No wonder this fundraiser cooked up enough sales to help finance the choir’s trip to Rome!

