

Featuring Tennessee Gourmet® Products

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Crab Quiche

4 eggs, beaten
1 cup half and half (cream)
1 package (8 ounce) imitation crab meat (with water removed)
or ½ pound real crab meat (Yum!!)
3 tablespoons Tennessee Gourmet® Sensual Salad Dressing Plus
1 cup Swiss cheese, shredded
1 cup Sweetwater Valley, White Sharp cheddar cheese, shredded
⅓ cup green onions, chopped
½ teaspoon salt
½ teaspoon black pepper
¼ pimientos, finely chopped
½ cup bread crumbs (do not use seasoned)

Preheat oven to 350° F.

In a small bowl, combine crab meat and Salad Dressing Plus, cover with plastic wrap and refrigerate for 30 minutes.

In a large bowl, combine all ingredients with the exception of the bread crumbs; mix completely. Sprinkle the bread crumbs and lightly fold into the mixture. Put into a greased (cooking spray oil, works fine) 10 x 2 in. pie dish

Bake uncovered for 30-35 minutes or until a knife inserted in center comes out clean.

Let stand for 10 minutes before cutting.