

Crab Quiche

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Recipe Ingredients:

- 2 tsp all purpose flour
- 2 - 3 eggs
- ½ - 2/3 cup milk
- ½ cup mayo (optional)
- 1 lb cut imitation crab
- 3 - 4 oz shredded Swiss cheese
- ½ bunch scallions
- 1 Deep dish pie crust

Recipe Instructions:

Mix ingredients together in a large bowl.

Scoop into deep dish pie crust, making sure filling is evenly distributed.

Bake 375 degrees for 50-55 minutes.

Recipe Notes:

I make mine with no mayo and the larger amount of ingredients. Also, make sure to cook until well browned to make sure it is well done.

