

## Crabmeat Quiche from Kim Watson



- 1 2/3 cup Crabmeat (one small can, but I usually use more crabmeat)
- 1 (8 oz) package Swiss Cheese, grated
- 1/3 cup sliced Green Onions
- 1/2 cup Mayonnaise
- 2 tablespoons Flour
- 2 Beaten Eggs
- 1/2 cup Milk
- 1 (9 inch) pie shell

Combine mayonnaise, flour, eggs, and milk; mix until blended. Stir in crabmeat, cheese and green onions. Pour into pastry-lined pie plate. Bake at 350 for 40 – 45 minutes. This is a great recipe, because it is difficult to “mess up”, and it is never runny. If you add more crabmeat, just add a little more of everything else.