



Hunt Country Snow Crab Quiche
with fresh tomatoes and scallions

- 6 - 8 oz. Snow crab, canned
- White pepper
- Salt
- 3 Eggs
- 1 Pie shell
- 1½ C. Milk
- 2 C. Swiss cheese, shredded
- ½ C. Tomatoes, chopped
- 1 t. Paprika
- ½ C. Scallions, chopped
- 3 T. Hunt Country **Cream Sherry**
- ¼ C. Crab liquid, mixed with 2 T. flour

1. Drain crab meat and save liquid.
2. Combine eggs, milk, crab & crab liquid, salt & pepper in a large mixing bowl and stir until smooth.
3. Pour into 9" pie plate and sprinkle with the swiss cheese. Then place the tomatoes and scallions on top of the cheese. Sprinkle with paprika
4. Bake at 350 degrees for 35-40 mins. Serves 6-8 people.
5. Enjoy with Hunt Country **Chardonnay** or **Seyval Blanc**.