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Crab Quiche

Recipe courtesy of Cooking Light Bulletin Board (luvItalian)

1/2 cup mayo
2 beaten eggs
12 oz shredded swiss cheese
6 oz canned real crab, drained
2 Tbs. flour
1/2 cup whole milk
1/3 cup chopped onion

Combine mayo, flour, eggs & milk. Add crab, cheese & onion. Pour into prepared shell and bake 40-45 minutes at 350 degrees.