



Our Common Table

Back Creek Inn
Crab Quiche with
Sweet Corn &
Tomato



Back Creek Inn Crab Quiche with Sweet Corn & Tomato

Ingredients

- Pastry dough for a 9-inch single-crust - homemade or store bought
- 3 eggs, lightly beaten
- ½ cup mayonnaise
- 2 tablespoons flour
- 1 teaspoon chopped fresh thyme
- Freshly ground black pepper
- 8 ounces Swiss or gruyere cheese, finely shredded (about 2 cups)
- ½ small red onion, very thinly sliced
- ½ cup sweet corn kernels
- ½ cup diced ripe tomato
- 1 pound lump crabmeat, picked over for shells

Directions

1. Preheat oven to 350-degrees F.
2. Line a 9-inch pie pan with the pastry dough.
3. Combine the eggs, mayonnaise, flour, thyme, and black pepper in a bowl. Mix well. Gently stir in the cheese, onion, corn, and tomato. Then add the crabmeat and fold in very gently. Then add the crab mixture into the pie shell.
4. Bake until a knife inserted in the center comes out clean, about 40 to 45 minutes.
5. Remove from the oven and allow to rest for at least 15 minutes before serving.