

COOPER.GARROD

Estate Vineyards

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Crab Quiche

- 1 c. shredded Swiss cheese
- 1 c. crabmeat (or a 6oz. can, drained and flaked)
- 2 green onions, sliced thinly, including tops
- 1 unbaked 9" pie crust
- 3 beaten eggs
- 1 c. cream
- 1/8 tsp. salt
- 1/4 tsp. dry mustard
- 1/2 tsp. grated lemon peel
- Dash mace
- 1/4 c. sliced almonds

Preheat oven to 325 degrees. Sprinkle cheese over bottom of pie crust. Top with crab, sprinkle with onion. Combine eggs, cream, salt, lemon peel, dry mustard and mace. Pour over crab. Top with almonds. Bake about 45 minutes or until set. Remove from oven and let stand 10 minutes before cutting. Serves 6.

Accompany with Cooper-Garrod Viognier