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One of the best ways to make a house into a home is to invite some friends over for a meal. If you try this recipe, let me know how it turns out for you. And if you have a favorite recipe of your own, send it my way.

Seafood Quiche

Pastry for 9" crust

1 tbs butter

1 tbs chopped celery (I use plenty more of the chopped veggies, and often add some tomato)

1 tbs chopped onion

1 ½ cups crab meat

2 tbs finely chopped parsley

2 tbs sherry

4 eggs, lightly beaten

1 cup milk

1 cup cream

¼ tsp grated nutmeg

½ tsp salt

¼ tsp white pepper

1. Heat oven to 375°.
2. Line pie plate with pastry. Perforate bottom and sides, line with foil, add weights, and bake for 30 minutes
3. Melt butter in pan, sauté celery and onions. Add crab; cook on high until all liquid evaporates. Stir in parsley and sherry.
4. Put crab mix in pre-baked pastry shell.
5. In separate bowl, mix eggs, milk, cream, and spices. Strain over crab mix into shell.
6. Bake 45 minutes, or until a knife blade 1" from the edge comes out clean.

Makes 6 good-sized portions. Serve with fruit & cheese, salad or fresh vegetables, and white wine.



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