

## Crabmeat Quiche

- $\frac{1}{2}$  cup mayonnaise
- 2 beaten eggs
- 2 tablespoons flour
- $\frac{1}{2}$  cup milk
- $7\frac{1}{2}$  ounces crabmeat, cleaned, flaked, and drained
- 8 ounces Swiss cheese, sliced and diced
- $\frac{1}{4}$  cup sliced green onions

Combine the mayonnaise, beaten eggs, flour, and milk and blend together well.

Stir in the crabmeat, cheese, and onions.

Pour into pastry-lined 9" pie plate.

Bake at 350°F for 40 to 45 minutes until set. Remove from oven and let stand for 5 minutes. Cut into wedges.