

# Crab Quiche (Crustless)

## Ingredients

- 1 can crabmeat, free of shell pieces (8 oz)
- 4 slices bacon
- 3 eggs
- 1/2 cup biscuit mix (Bisquick)
- 1/3 cup butter, melted
- 1 1/2 cups milk
- 1/8 tsp salt
- dash freshly ground black pepper
- 2 cups swiss cheese, shredded (1/2 lb)
- parsley, for garnish

## Summary

**Yield:** 6

**Source:** Priscilla

**Prep Time:** 20 minutes

**Category:** Seafood

## Instructions

Serves: 6-8

Rating: Awesome

Oven temperature: 350 degrees

Drain crabmeat, reserving liquid. Fry bacon until crisp. Drain, crumble and set aside. Beat together eggs, biscuit mix, butter, milk, crab liquid, salt and pepper until smooth. Pour into a 9" pie plate. Sprinkle crab, cheese and bacon over top and press down gently. Bake for 35-40 minutes or when knife inserted into center comes out clean. Let sit for 10-15 minutes for easier slicing. Garnish with parsley. Cut into wedges to serve.