
Cranberry Sausage Quiche

Mary Hamel

Nettles Island Cooking in Paradise - 2014

1 nine-inch frozen deep-dish pie shell
1/2 pound savory sage sausage
1/4 cup chopped onion
3/4 cup chopped dried cranberries
1 1/2 cups shredded Monterey Jack cheese
3 eggs, slightly beaten
1/2 cup half-and-half

Preheat the oven to 400 degrees.

Let the frozen pie shell stand at room temperature for 10 minutes. Do not prick the shell.

Bake the shell for 7 minutes. Reduce the temperature to 375 degrees.

Crumble and cook the sausage and onion in a large skillet until brown. Drain the drippings. Remove from the heat and stir in the cranberries.

Sprinkle cheese on the bottom of the pie shell. Top with the sausage mixture.

In a bowl, combine the eggs and the half-and-half. Whisk until blended. Pour over the sausage mixture in the pie shell.

Bake for 40 to 45 minutes at 375 degrees until a knife inserted in the center comes out clean.

Breakfast

Per Serving (excluding unknown items): 870 Calories; 66g Fat (69.1% calories from fat); 61g Protein; 6g Carbohydrate; 1g Dietary Fiber; 787mg Cholesterol; 1120mg Sodium. Exchanges: 8 Lean Meat; 1/2 Vegetable; 8 Fat.