

COOKING WITH HUGH

HOSTED BY HUGH HARDY



CARROLL'STM
SAUSAGE & COUNTRY STORE

Featured on Season 3, Episode 3

Fiddler's Restaurant Sausage & Cheddar Cheese Quiche

- 1 Frozen Pie Shell, cooked according to package directions
- 1 lb. Carroll's Mild Pan Sausage
- 5 Eggs
- 1 ½ cup Heavy Whipping Cream
- 1 pinch Cayenne Pepper
- 1-2 cups Sharp Cheddar Cheese, Grated

Directions:

Cook pie crust according to package directions. Brown Carroll's Pan Sausage and drain. Whisk eggs, whipping cream, and a pinch of cayenne pepper together in a large bowl. Place pie shells on a cookie sheet to help catch any overflow from the toppings. Place cooked and drained Carroll's Pan Sausage in bottom of cooked pie shell. Pour egg and cream mixture over the top. Sprinkle with grated sharp cheddar cheese. Carefully put cookie sheet with full pie shell in preheated 250-degree oven. Bake for 60-70 minutes until set. Remove from oven and let cool for 10 minutes before serving.

Thank you, Jim for sharing your recipe and allowing us to use the test kitchen at Fiddler's Restaurant in Steinhatchee, FL.

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