

Crab Pie Recipe

Online at <http://hotsaucedaily.com/crab-pie-recipe/>

Prep time: 10 mins Cook time: 50 mins Makes 2 9" pies

Ingredients:

- 2- 9" deep pie crusts (baked 3 minutes and cooled)
- 1 lb. lump crab meat *
- 4 eggs
- 2 Tbsp. flour
- 1 cup mayonnaise
- 1 cup whole milk
- 8 oz. shredded Swiss cheese
- 8 oz. shredded Cheddar cheese
- 2 tsp. Old Bay seasoning
- 1- Tbsp. finely chopped onion
- 1- Tbsp. finely chopped green pepper

** – We used backfin, and it was fine. Lump is the most expensive and not necessary. Or you can save a little money and use "special" which is a blend of claw, backfin and lump.*

Instructions:

1. Pre-heat oven to 350° – par bake your crust for 3 minutes. We used Pillsbury pie dough and it worked out great. We did spray the pie pans with Pam spray to keep the crust from sticking.

2. Combine eggs, flour, mayonnaise and milk, mix well. Add remainder of the ingredients (except crab meat) and mix well.
3. Fold in crab meat and try not to separate the lumps of crab meat too much. Pour into 2 separate pie crusts, sprinkle with additional Old Bay Seasoning.
4. Bake at 350° for 50 minutes or until knife comes out clean. (Check at about 40 minutes to avoid burning, since ovens vary)

Baked in your favorite pie crust, with a simple list of ingredients, **Crab Pie** is astoundingly delicious. Think crab cake meets quiche. Spend the 90 minutes or so it takes to make (from start to finish), and you will be glad you did. After all, it's crab. It's pie. It's a winner!