



JAXON
CORN MEAL
MUSH
Country Style

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Sausage Quiche In A Corn Meal Mush Crust

Ingredients:

Crust:

- ¾ pound Jaxon Corn Meal Mush
- (1) medium egg
- 2 tbsp. flour
- 1 tbsp. butter, melted

Filling:

- ½ pound bulk pork sausage
- (4) medium eggs, beaten
- ½ C. scalded milk
- ¼ tsp. salt
- ½ C. chopped scallions (white and tender green part)
- ¼ C. chopped pimento (drained)

Directions:

1. Preheat broiler. In a large mixing bowl, crumble the corn meal mush with a fork or pastry cutter until it has a relatively fine consistency. Add 1 egg, the flour, and the melted butter and blend together well. Press the mixture firmly into a 9 in. pie pan to form a crust. Place under a hot broiler until set but not browned, about 5 to 7 minutes.
2. Meanwhile, in a medium skillet, sauté the sausage over medium heat until lightly browned. Drain on paper towels, and sprinkle it evenly over the bottom of the crust.
3. Preheat oven to 375 degrees. In a small mixing bowl, blend (4) eggs with the scalded milk, season with salt, and pour the mixture into the crust. Sprinkle the scallions and pimento evenly over the top and bake 30 to 35 minutes, or until the egg mixture is set and a toothpick inserted in the center of the quiche comes out clean.
4. Makes approximately 6 servings.