

## Klara's Crab Quiche

1 (9-inch) unbaked pie crust  
8 oz crabmeat, fresh or canned  
6 slices bacon, cooked crisp  
and crumbled  
1 Tbs. cornstarch  
2 cups half and half  
4 eggs

1/2 tsp. salt  
1/4 tsp. nutmeg  
Dash of red pepper  
2 cups shredded Swiss cheese  
*Topping:*  
2 Tbsp melted butter  
2 Tbsp grated Parmesan

Place pie crust in pie or quiche pan and prick with fork. Bake at 425 degrees for 7 minutes or until crust is just beginning to brown. Remove any cartilage from crabmeat. Mix together crabmeat, bacon and cornstarch. Set aside.

In another bowl, mix together half-and-half, eggs, salt, nutmeg and red pepper. Place crabmeat, bacon and cornstarch in partially baked pastry shell. Sprinkle with Swiss cheese. Pour half-and-half mixture over all. Drizzle with topping ingredients. Bake at 375 degrees for about 40 minutes, or until custard is set. Let stand 10 minutes before cutting.