

## **Crustless Crab Quiche**

3 bacon strips  
1/2 cup mushrooms, sliced  
2/3 cup House-Autry Buttermilk Biscuit Mix  
3 large eggs, slightly beaten  
1 cup milk  
3 tbsp butter, melted  
1 cup lump crab meat, chopped  
1 cup fresh chopped spinach  
1 cup Monterey jack and cheddar cheese blend  
Salt and pepper to taste Paprika to taste

### **Directions:**

Preheat oven to 375°F. Lightly grease a 9-inch pie plate; set aside. Fry the bacon in a skillet until crisp; remove from pan, drain and crumble. Saute mushrooms in bacon drippings until slightly soft; set aside. In a medium bowl, combine biscuit mix, eggs, milk, and butter; mix well. Stir in the bacon, mushrooms, crab, spinach, and cheese. Salt and pepper to taste. Pour into prepared pan. Bake for 30-35 minutes, or until light brown. Allow quiche to sit for 10 minutes before slicing. Serves 6