

Sausage Quiche

Source: Peggy, May, '04

Ingredients

- 8 ounces Breakfast Sausage Links
- 1 Unbaked Pie Pastry
- 4 ounces Cheddar Cheese, Shredded
- 4 Eggs
- 1 pint Heavy Cream
- ⅛ teaspoon Ground Nutmeg

Method

In a skillet, brown sausages until done. Drain and cut into small pieces; place in the bottom of pie shell. Sprinkle with cheese. In a mixing bowl, beat eggs; add cream and nutmeg. Pour over cheese. Bake at 350°F for 55-60 minutes or until a knife inserted near the center comes out clean.