



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

SAUSAGE QUICHE

- 1 (9-inch) unbaked, refrigerated pie shell
- 1 pound TENNESSEE PRIDE SAUSAGE, cooked and drained
- 1 cup sharp Cheddar shredded cheese
- 1/2 cup chopped onion
- 1/4 cup flour
- 6 eggs
- 1 cup PURITY BUTTERMILK

Let pie crust come to room temperature and ease into a deep dish pie pan; flute edges. Combine sausage, cheese, and onion with flour in a large bowl and toss to coat. Spread mixture in pie shell. Beat together eggs and buttermilk and pour slowly over filling. Bake in a 425°F oven for 10 minutes. Reduce oven temperature to 350°F and continue to cook for 30-35 minutes or until quiche tests done.

Yield: 6 servings.