



# Recipe

## Sausage & Ranch Quiche

SOURCE. Julie's Kitchen    COOK. 60 mins PREP. 15 mins SERVES. 6-7

### INGREDIENTS.

- ½ lb. Turntime ground sausage
- 1 (9-inch) deep frozen deep dish pie crust (I've not mastered homemade, but would welcome your favorite recipe for that)
- ½ cup your favorite Ranch (I love the homemade Dump Ranch by Whole Sisters)
- ½ cup shredded cheddar cheese
- 3 farm fresh eggs
- Dash of black pepper
- 1 cup heavy cream or milk (or a combination of both)

### DIRECTIONS.

1. Preheat oven to 350 degrees F.
2. In a skillet, cook sausage until no longer pink. Drain fat. Combine cooked sausage and Ranch dressing. Drop crumbles of sausage mixture into bottom of pie crust. Top with shredded cheese.
3. Whisk together eggs, pepper and cream. Pour egg mixture over sausage and cheese mixture in pie crust.
4. Bake for 1 hour. Allow quiche to rest for 5-10 minutes before serving.

\*\*I like to double this recipe and make two at a time\*\*

